

THE NATIONAL

FEBRUARY 18, 1956

# Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891



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in Sausage Machinery for  
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# Now-Clearer-than-ever 75BF PLIOFILM

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The finest protective film on the market is now second to none in clarity. That's the good news about 75BF PLIOFILM — Goodyear's multi-purpose packaging material.

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ARE BETTER IN

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Plioform, a rubber hydrochloride—T. M. The Goodyear Tire & Rubber Company, Akron, Ohio

THE  
**THREE**  
**P's**  
IN  
**SPISORAMA**  
**PEPPER**

ARE

PURITY  
PREDICTABILITY  
POTENCY

Like any foundation, a basic seasoning such as pepper must be a skillful composite of the finest materials and artistic craftsmanship. SPISORAMA dry soluble PEPPER is a premium product, made from pure oleoresin black pepper decolorized and standardized at a level of ultimate quality. All the bite, all the time-honored flavor of the world's finest Black Pepper are captured in this product, and made instantly available for maximum utilization in dry soluble form. Absolute freedom from specking is guaranteed, as are maximum purity, potency and predictability. Exacting standards of manufacture, and the use of all stainless steel equipment are our own best assets and our safeguards to you. Trial quantities on request.

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ESSENTIAL OILS • AROMATIC CHEMICALS • PERFUME BASES  
FLAVOR BASES • DRY SOLUBLE SEASONINGS

THE NATIONAL

*Provisioner*

VOLUME 134 FEBRUARY 18, 1956 NUMBER 7

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# News and Views

THE NATIONAL

## PROVISIONER

Vol. 134 No. 7

FEBRUARY 18, 1956

### This IS a New World

We do not suggest that anyone will enjoy it, but if you haven't already done so, read the terrifying article on guided missiles that appeared in *Time* magazine of January 30.

Putting aside the frightening conclusion that too few years hence the whole world may lie at the mercy of a fool's fingertip, the article is startling in that it reveals to laymen that science, in a great but silent surge, has been moving through and into and around and over many of the physical fences which we have considered to be the boundaries of human activity.

If these barriers can be broken in some directions, and the limits of "physical possibility" can be pushed out or dissipated, there is much reason to believe that the industrial techniques and processes in every field—including meat processing—will be radically altered soon.

Assuming that man is still present, and exists in an environment which encourages such progress, we believe that the production, processing and distribution of meat and other foods will change so much in the next 15 to 25 years that the products and practices of that future time will bear little resemblance to those of today.

We believe that the revolution is already underway at the grass roots where today's abundance of food, feed and fiber foreshadows a superabundance tomorrow; we believe that in our own field the barriers of perishability and conventional form, texture etc. are already being pierced.

The surge forward will bring new and complex problems to all; we can do little more than suggest that meat processors recognize that the next one or two decades promise to be revolutionary rather than evolutionary.

**Cattle Numbers** on farms and ranches reached a new peak of 97,465,000 head January 1, the USDA said this week in its annual livestock and poultry inventory report. This compares with 96,592,000 head a year earlier. Hog numbers also increased 9 per cent to 55,000,000 head from 50,500,000 on January 1, 1955. The number of sheep and lambs declined 1 per cent. (See page 43 for inventory details). While the total number of livestock and poultry increased about 2 per cent, value declined 4 per cent, the USDA said.

What to do about cattle and hog prices continued to occupy much attention in Washington this week. Senator Humphrey (D-Minn.) introduced a bill (S 3189) to provide premium payments as incentives for marketing of lighter weight hogs. He said that past marketing history indicates prices could be returned to 90 per cent of parity if 800,000,000 lbs. of pork were eliminated from the market. The senator said that goal could be reached by spending \$198,000,000 under the incentive plan, compared with a cost of "at least \$400,000,000" if the same effect is sought by direct purchases.

The USDA, in the meantime, expanded outlets for government-purchased pork to include donations to needy persons through state distributing agencies. First allocation to the new outlets totals 15,391,950 lbs., which will be drawn from pork already purchased, the USDA announced. Until now, the pork has gone only to school lunchrooms. The USDA said enough pork to supply schools with all they can use during the current school year already has been allocated. Officials said no specific plans have been made to buy additional quantities of beef although Secretary Benson has promised to enter the market if he deems it necessary. In other action, the USDA announced an agreement to sell 40,000,000 lbs. of U. S. beef, worth \$10,000,000, to Israel for Israeli currency under Public Law 480. All product is to be kosher, the bulk of it frozen top grade Commercial. Sales to other countries also are being negotiated.

On still another Washington front, a House agriculture subcommittee met this week to consider the decline in Choice cattle prices.

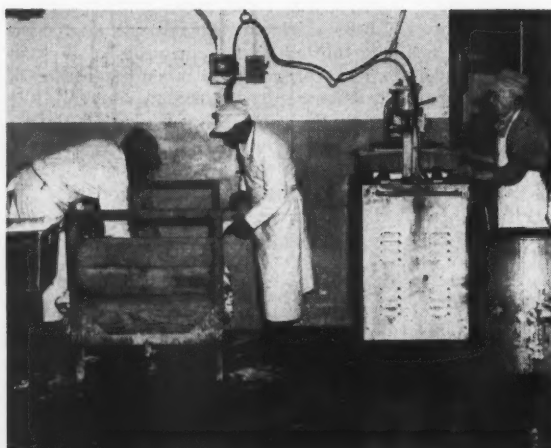
**Another Record** attendance is indicated by advance reservations for the regional meeting of NIMPA's Southwestern Division next Friday and Saturday, February 24-25, at the Shamrock Hilton Hotel, Houston. John A. Killick, NIMPA executive secretary, reported this week. High on the list of topics for the meeting is the proposed revision in federal grading regulations, which NIMPA and other packer organizations are opposing. Fred Beard, head of the federal grading service, will be on hand to discuss the proposed changes. N.M.P.A. has protested strongly against the provision that would make grading available only to those plants that meet MIB standards. Among states expected to have a large turnout for the meeting is Arkansas, home of NIMPA president Chris E. Finkbeiner, Little Rock Packing Co., who also heads the Arkansas Independent Meat Packers Association. The state group has chartered a plane to fly to Houston.

**A Veto** of the farm bill will be requested by Secretary of Agriculture Ezra Taft Benson unless Congress knocks out the provision that junks the flexible price support system in favor of a return to rigid 90 per cent props, the Secretary told a farm meeting in St. Paul this week. The soil bank plan "would empty our warehouses, but 90 per cent of parity would fill them again," he observed earlier in commenting on the bill reported out by the Senate Agriculture Committee.

## A Capitol Location



## is Capitalized by C. Finkbeiner, Inc.



**W**HEN the Finkbeiner brothers, Frank and Otto, president and vice president of C. Finkbeiner, Inc. of Little Rock, Ark., built their new dressing plant (THE NATIONAL PROVISIONER, July 2, 1955), they also expanded sausage manufacturing facilities at the uptown plant. Within sight of the state capitol building, the modern single-level addition has more than doubled capacity and the kitchen now produces upwards of 100,000 lbs. of sausage and smoked meats per week.

In its trademark, "Capital Pride," the firm associates the proximity of the plant to the capitol building by using the view of the state house as its brand picture. Around the circular picture of the capitol, the logo carries the brand name, "Finkbeiner's Capital Pride."

The dual function of sausage manufacturing and pork cutting is performed in the new building. Hogs are trucked from the dressing plant to the main loading dock and railed into the cutting cooler. Boned beef needed for sausage production also arrives by truck from the dressing plant.

The cutting crew of four, at the end of the cut, puts down the bellies in cure. During a nine-hour day they cut 120 head of hogs and put down the bellies.

In the work breakdown, the first butcher cuts the carcass down from the rail. With a hand saw and cleaver, he breaks the carcass into the shoulder, ham and loin sections. He makes a guide line with the saw and completes the separation with the cleaver.

The second butcher pulls the loin, lifts the rib, separates the belly and fat back, squares the belly and trims the meat from the fat back. If the loin needs any trimming, he performs this task.

DOMES OF STATE CAPITOL, near which the plant is located, can be seen in right background in the top picture. Although making its pork cuts manually, the company employs a Penetronic machine to get a fast cure on its bellies (top photo at the left). The enlarged sausage manufacturing room is shown in the bottom picture.

# A Sylvan Setting for Seasonal Advertising



The third butcher lifts the neckbone, collars the shoulder, rough trims the tail, and collars the ham. The firm generally does not break its shoulders.

The fourth man fleshes the jowls on a Townsend unit and squares them.

Fresh cuts are stacked on rack trucks while the trimmings and fats are placed in drums. The crew balances its work load to move product in and out of the curing room.

After the cut, three of the crew begin the putdown of bellies while the fourth butcher finishes the cutting operation. He trucks the meat-filled racks and drums and prepares the room for the night cleanup crew. When he is finished, he joins the belly putdown crew.

The company uses a Griffith Penetronic machine and its companion dry cure. One man operates the Penetronic machine, the 1600 pins of which penetrate the green belly. These openings are the avenues by which the cure reaches the meat. The curing technique produces a belly with excellent and uniform color, sweet taste and good shelf life.

In the operation, skids of green bellies are moved to the machine. After the bellies have undergone penetration, one of the operators removes them and places them on the skids. Two other employees hand rub the bellies with the fancy dry cure.

After cure, the meats are moved into the enlarged smokehouse section in which four-cage Julian houses have been installed. Extra smokehouses were needed to take care of the expanded sausage and smoked meats production.

The sausage kitchen has been enlarged with the addition of another stuffing line and installation of a ham canning line. Additional equipment includes two Jourdan cookers and stainless steel cooking vats.

The company also installed a packaging department in the addition. Currently, packaging is limited to basic



**BILLBOARD** at top of page illustrates type of advertising used to promote product in season. The photographs at right show the new smoked meat hanging room with printed fibrous casings; the bacon slicing and packaging line and (bottom) one of the big rigs employed in cross-country delivery and pickup operations.



LEADING PACKERS USE

PRESGO

*Pickling Salt*

AND

BOARDHEAD

*Super Seasonings*

PRESERVLINE MANUFACTURING CO.  
FLEMINGTON, N. J.

Established 1887

CANADIAN DISTRIBUTOR: Montour, Ltd., Montreal





J. M. HAMPEL, sales manager, with some of the firm's first units in the field of packaged merchandise.

package which always has the printed legend in the exact center, contributing to its attractiveness.

The new plant addition permits management to divide



PRESIDENT Frank Finkbeiner checks the inventory records in laying out his production schedule.

its shipping operations between two specialized docks. The older dock is now being used for receiving, while the new dock handles out-going product.

In the new sausage kitchen a high level of natural lighting has been obtained through the use of glass blocks in the front wall. Where practical, from the standpoint of frequency of cleanup, glazed tile was used for wall areas. The packer paints the entire plant interior once a year as part of a sanitation program. Waterproof sealed incandescent lights are used in the new coolers.

The firm has a fleet of International trucks and refrigerated trailers with which it makes its own green meat pickups and ships out its processed products and beef quarters. The trailers have 6 in. of insulation and are equipped with Thermo-King units.

The fleet also makes supply pickups for the plant. Through proper coordination of purchasing activities, the large cross country trucks generally have a return pay load. While this requires preplanning in purchasing, it lowers the overall delivery costs, Frank points out.

To prevent any of the large rigs from being idle, the

items such as bacon, frankfurts and pork sausage. The bacon line has a high speed Anco bacon slicer. The pack-off conveyor has five weighing stations and a Great Lakes conveyor sealer with which the overwrapped bacon is sealed.

Frankfurters are hand sealed. To facilitate the overwrapping operation, Marby Reid, assistant to the president, developed a fixed position mandrel which assures perfect centering of the printed legend on the face of the package. The mandrel proper is welded on a base which, in turn, is hinged to the stainless steel sheet holder tray. The mandrel unit is placed diagonally in the holder tray. The mandrel is always over the exact center of the printed legend of the cellophane sheet.

The operator places the sheet in the mandrel, making certain that the free ends touch the diagonal ends of the sheet holder. She then places two layers of frankfurts in the tray and inserts the printed backboard which carries recipe suggestions. With the sheet in correct position, and the frankfurters rigidly held in place, she then makes a confectionery seal with a hand iron. When the seal is completed, the operator flips the hinged mandrel which deposits the package on the table and allows her to pick up the next sheet.

Reid says the technique produces a tautly wrapped



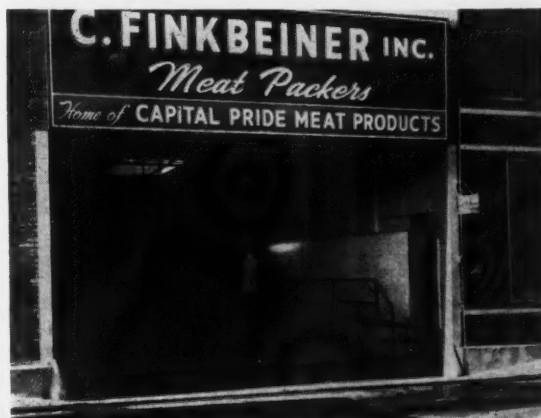
CLOSEUP of frankfurt packing mandrel, showing how sheet is held in proper relation to the product.

packer has a standby compressor for the refrigeration units. Rather than hold up the relatively expensive trailer, the mechanical crew removes the compressor unit and mounts a spare. This changeover operation will require no more than a half hour. The compressor motor is then overhauled and serviced in the plant garage and is ready for the next changeover. A similar policy is maintained on the motor blocks for the city delivery fleet.

To merchandise its sausage and smoked meats, the firm has a continuous advertising program built around morning radio newscasts and a 10 minute evening TV newscast. This is supplemented by a billboard program which has 10 strategically-located, full-sized boards plus a large electric sign in the downtown area. The electric sign features the brand legend and the capital dome which is featured on all company packages.

J. M. Hampel, sales manager, says the billboards carry seasonal sales messages. Bacon is pushed in the fall, frankfurters in the summer, etc. Newspapers and point-of-sale material are employed in special sales efforts.

Frank and Otto are confident the future will witness continued growth of the firm and they now have plenty of elbow room at both plants for this further expansion.



NEW SHIPPING PLATFORM which is located close to the new holding and packing coolers.

## Profit of Chain Stores Is Less Than 1%, NAFC Says

Profits of the nation's chain supermarkets and food stores fell below 1c on the sales dollar during 1955 for the first time since the Korean War, according to John A. Logan, president of the National Association of Food Chains.

Despite a substantial increase in sales from \$16,000,000,000 in 1954 to \$17,000,000,000 in 1955, net profits after taxes for the industry were down from about \$195,000,000 to less than \$170,000,000 for the year ended December 31, 1955, on the basis of advance reports, he said.

Logan reported that preliminary figures from the NAFC-Harvard study compiled by the Harvard Bureau of Business Research showed that profits last year were 0.99 per cent of sales compared with 1.22 per cent in 1954.

## Benson to Address NAWGA

Secretary of Agriculture Ezra Taft Benson will make the first major address on the opening day of the golden anniversary convention of the National-American Wholesale Grocers' Association March 6-9 at the Palmer House, Chicago. He will speak at the presidents' banquet.



PORK PROMOTION posters of packing industry serve as backdrop as Secretary of Agriculture Ezra Taft Benson addresses National Swine Industry Committee in Chicago. Recent meeting was called to seek ways of improving the position of hog producers. Multiple farrowing to spread hog marketing more evenly throughout the year, increased consumer education on the values of pork and greater efforts to develop export markets were among suggestions made.

## Georgia Livestock Bill

A bill to create a new State Livestock Disease Control Board was introduced in the Georgia legislature recently as Senate Bill No. 50.

## 'World Food Bank' Plans To Be Weighed This Spring

Hearings on plans to set up a "World Food Bank" under the United Nations will be held some time this spring by a Senate foreign relations subcommittee, headed by Senator Humphrey (D-Minn.).

Recommendations on the two proposals (SRes 85 and SRes 86) now pending in the Senate will be submitted to the full committee before Congress adjourns this year.

## Brucellosis Bill Passed

The Senate has passed and returned to the House a bill (HR 8320) extending the brucellosis eradication program for two years. The bill also authorizes an increase of \$2,000,000 for this fiscal year and \$5,000,000 for each of the next two years in funds for that program. The House had approved an increase only for the present year.

## Purdue Waste Conference

Approximately 50 papers on subjects dealing with industrial wastes and their treatment will be presented at the 11th Purdue Industrial Waste Conference May 15-17 at Purdue University, Lafayette, Ind.

# MID-STATES REFRIGERATED SERVICE



### For Dependable Service Call Nearest MID-STATES Terminal

ALBANY, N. Y. Phone 4-2107	NEW HAVEN, CONN. Hobart 7-2581	SOUTH BEND, IND. Atlantic 9-2458
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- Ultra-modern, high-cube reefer-trailers designed with shippers in mind.
- New type meat rails provide maximum use of space for loading suspended meat.
- Temperatures thermostatically controlled to meet shippers specifications.
- 20-degree temperature maintained on 100-degree day with full load of suspended meat.
- Extremely low temperature when loaded with frozen food products.
- Coupled with tandem axle tractor, unit can accommodate 40,000 lbs. frozen food products.

See Section S, Page 11, 1956 Purchasing Guide for the Meat Industry.



# MID-STATES FREIGHT LINES, Inc.

General Offices: 5200 SOUTH PULASKI ROAD, CHICAGO 32, ILL., REliance 5-0800

# BESURE!

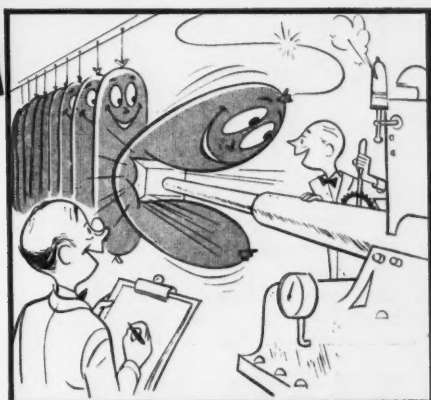
**USE CUDAHY PORK CASINGS  
THEY'RE DOUBLE TESTED!**

## Here's How Cudahy Double Tested Pork Casings Boost Your Profits . . .

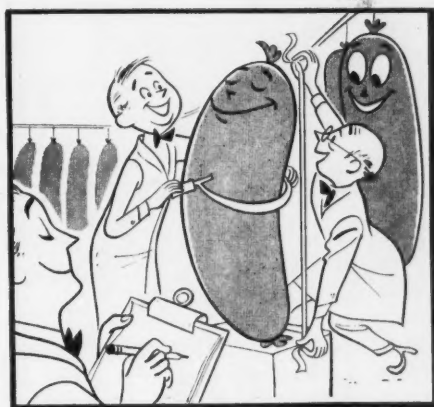
**LESS CASING-BREAKING** means minimum work stoppages, inspection costs, rejects...lower stuffing costs. To withstand stuffing pressures without breaking, guaranteed-strong Cudahy Pork Casings are rigidly tested for strength.

**BETTER-LOOKING SAUSAGES** increase sales. Always uniform in size, Cudahy Pork Casings assure smooth, well-filled sausages of uniform weight, neither over- nor under-stuffed. Nothing increases sales like this plump, appetizing appearance. Capture the evenly-smoked flavor and sealed-in juiciness *natural* casings afford — switch to Cudahy Pork Casings.

**TALK TO YOUR CUDAHY CASING EXPERT...**he'll gladly demonstrate the difference. For your needs there are 79 different kinds of pork, sheep and beef casings...and many Cudahy Branches. So write, wire or phone *today!*

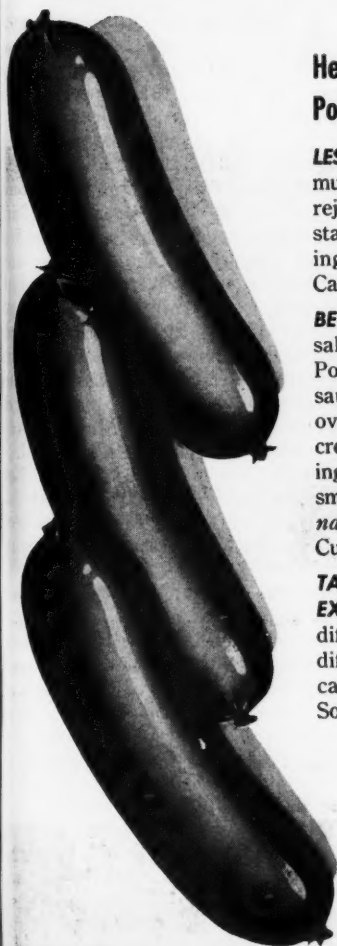


**Tested First For Strength . . .**

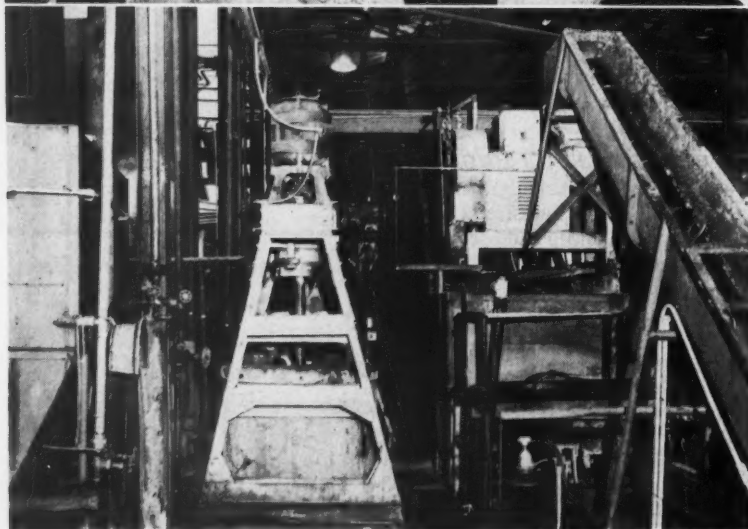
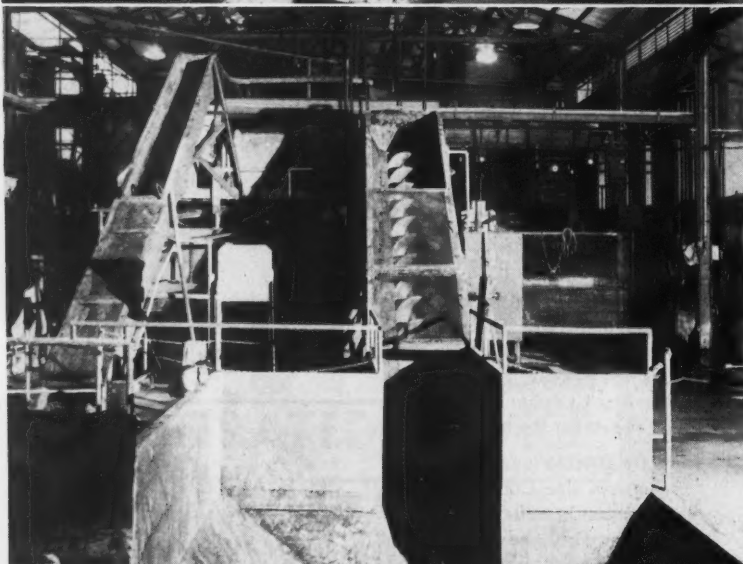


**Tested Again For Uniform Size**

**THE CUDAHY PACKING COMPANY**  
OMAHA, NEBRASKA







## Automated Paying Off

ALL MATERIALS (except carcasses) in the three categories of shop fat and bone, packinghouse offal and poultry offal, are brought to the plant in dump trucks and discharged directly into separate receiving pits. The center picture shows the fat and bone pit in the foreground and the offal pit and elevating conveyor at the left. Centered in the bottom photo is the centrifugal basket machine used in clarifying tallow.

**A** FIRE turned a three-shift, 20-man rendering plant into a one-shift, two-man plant that turns out the same volume of better products.

When fire engulfed the antiquated two-story establishment of the Kerman Tallow Co., Kerman, Cal., some while back, it wiped out all the plant except for a nearby, recently-installed meat scrap grinding, blending and bulk storage system. Although plant facilities were completely ruined, and operations were 100 per cent balked, the owners immediately decided to turn the disaster into an asset by installing a modern plant capable of maximum production with a minimum operating cost per unit of material.

Keith Engineering Co. of Los Angeles was called and arrived at the plant site on the morning of the fire to aid in getting a program under way to install the new system. As an interim expedient, one of the cookers was rejuvenated and installed with other temporary facilities. In less than three weeks the make-shift plant was in operation, handling its full production on a 'round-the-clock basis. This allowed adequate time for careful design, construction and installation of a new structure and system employing automation to the fullest extent.

The new plant was placed adjacent to the old building and in a position to allow mechanical access to the existing grinding and storage facilities. The area was filled to a level 2 ft. higher than surrounding grade to as-



# ate rendering Ofor Kerman

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PIVOTED PERCOLATOR pans dump the meat scrap into surge bins located underneath the suspended coolers. The scrap is conveyed through a hammer mill and over a magnetic separator belt before going to the continuous screw presses (see the center photograph). The bottom picture shows the fallow washing, treating and storage tanks; expeller scrap goes to a storage-grinding-blending installation for sack or bulk loading.

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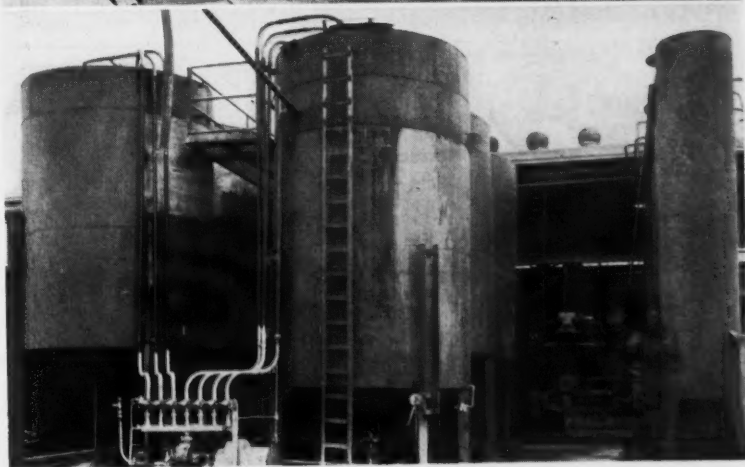
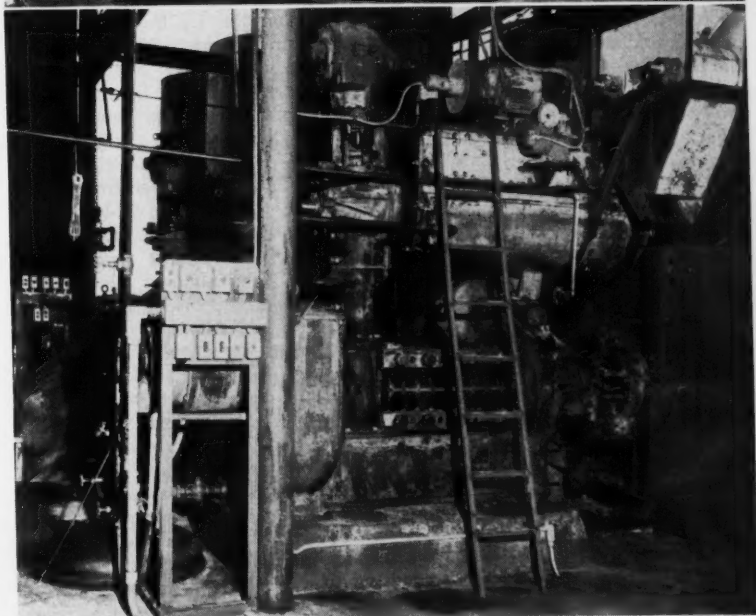
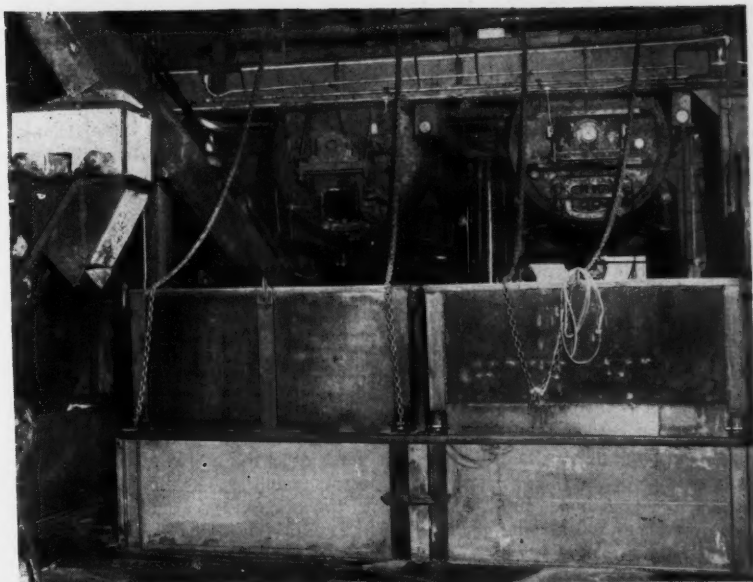
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le to as-

sure adequate drainage of surface storm water. The space surrounding the plant was concreted and sloped away from the building to promote cleanliness and provide easy access to the operation. It was decided to erect a compact building, 40 ft. wide x 100 ft. long, with 20-ft. vertical clearance to the truss line. All equipment for the four-cooker plant was installed in this area.

The building is of steel construction with corrugated iron roof and walls; a 20 ft. wide x 100 ft. long shed-roofed and walled section adjoins it to accommodate the washroom, electrical room, tool room and truck maintenance shop. The concrete floor of the burned plant is adjacent to the end of the new structure and is a part of a new warehouse for storing finished material and supplies.

Careful consideration was given to the arrangement of equipment and flow to provide the plant operator with complete control of all facilities from one central location, thus requiring minimum steps to get the job done. Raw material storage is provided to assure immediate handling of all incoming material and its unobstructed mechanical movement to cookers, thus avoiding the down-grading of end products. These storage bins are located after each phase of processing to provide a buffer supply for the next stage so that maximum production of basic units can be maintained.

The original plant operated with a total of 20 men—three shifts around



the clock. The new plant handles this production with ease in one eight-hour shift per day, employing only one operator and one helper. End products have been upgraded: superior tallow and higher protein and lower fat content meal are produced and floor waste once washed to the sewer is now reclaimed.

Many different raw materials are handled in the new plant: shop fat and bone, packinghouse hard material and offal, a large volume of dead stock, and poultry by-products, offal, heads and feet.

All raw materials are picked up in dump-type trucks. With the aid of adequate floor level pits, each driver can easily discharge his load to the system without delay. Receiving and processing work like this:

Shop fat and bone and packinghouse hard material are dumped into a 10 x 10 ft. fat and bone receiving pit and conveyed to the hog. The hog is located over a 10 x 14 ft. prepared material holding bin set at floor level. The receiving pit holds one truck load and the hogged material bin holds two truck loads.

Packinghouse offal and dead stock gut sets are dumped into a 10 x 10 ft. offal receiving pit and conveyed to the hasher-washer for reduction and cleaning. The hasher-washer is mounted above the floor over a fabricated steel grease and sludge trap. The washer discharges into the same underfloor bin that holds the hogged hard material. The grease trap has a gate located on its side. All reclaimed material is skimmed into the floor bin two or three times each day. This avoids buildup of acid and excessive handling of floating fats. All wash-down water with entrained material is drained into a central underfloor sump and raised with a bladeless pump to the skimming tank.

Poultry offal is delivered in dump trucks and discharged into its own 10 x 14 ft. pit which is in alignment

with the prepared animal by-products pit. The poultry offal pit has a capacity of two truck loads. Material is transferred direct to the cookers without further processing. Poultry material may or may not be mechanically blended with animal by-products ahead of the cookers.

Dead animals are hoisted from the truck onto a hanging rail employing a beef lander. They are skinned on beef pritch plates near the hard and soft materials receiving pits. The gut sets are dumped into the offal pit and beef quarters are dumped into the bone pit. The 16-in. screw conveyors handle the material efficiently to the hasher and hog.

All receiving facilities are located in one end of the building with all processing facilities, including Expellers, in the center. The four cookers are in the opposite end. The dead stock hanging area and all under-floor pits are drained, for sanitation and fat reclamation, through the grease trap to the sump pump location. Another advantage of floor-level pits is that any surplus material can be dumped on the floor and pushed into the pits without lifting.

All prepared raw material—animal and poultry—is screw-fed from respective bins to a common 16-in. inclined screw to the cookers. A unique swing spout arrangement is provided for loading the remaining two cookers. Each cooker is provided with an 18-in. diameter combination loading and condensed vapor stack. A side chute and gate into each stack are used in loading and sealed off while cooking. The 18-in. stacks are 7 ft. high and allow the high volume of condensed vapor to rise at a slow rate without entraining fat particles with resultant loss and maintenance problems.

The four cookers are suspended from the mezzanine deck. This allows 8 ft. 4-in. walking clearance under the cookers. The setup gives a maximum of usable floor space and simplifies

cleaning since there are no cooker support pedestals. The supporting beams also carry the 20 x 40 ft. mezzanine service deck over the cookers.

Because of the 8 ft. 4 in. under-cooker clearance, the pivoted percolator pans are tipped back towards the cookers and discharge into surge bins located under them. This arrangement is compact and efficient and requires a minimum of building area with lower initial and operating costs.

The 5 x 14 ft. cookers and two 5 x 16 ft. cookers were reclaimed from the fire and completely reconditioned. These cookers operate on a two-to-three-hour cycle, depending on the raw material. The cookers are operated at high speed which, along with the unrestricted release of condensed vapor, takes full advantage of the interior heating surface and greatly decreases cooking time.

The cookers discharge into pivoted percolator pans which are operated by a motorized line shaft hoist mounted on the cooker overhead support beam. Free tallow is drained to the tallow pans below. After full drainage time the pans are hoisted and the web meat scraps are transferred to the holding bins underneath the cookers.

The free tallow is recirculated through the cooker back onto the crackling bed in the percolator pan during each cycle. The expelled tallow is blown to the cookers and recirculated in the same manner. This system removes most of the foots from the tallow and permits continuous disposal of foots with the cracklings to the Expellers. The tallow is then processed through a centrifugal basket machine for further refining and pumped to a battery of water washing and treating tanks ahead of final storage.

The wet meat scraps are further reduced through a hammer mill ahead of the Expellers to assure a minimum of press maintenance. This handling is accomplished by 9-in. screw con-

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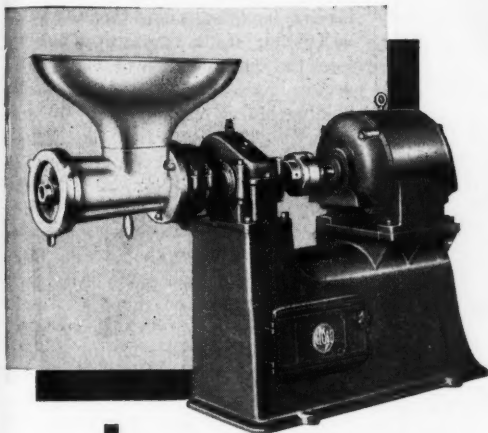
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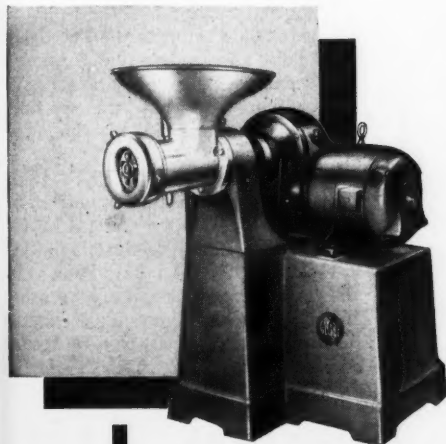
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**Model  
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**Model  
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- EASIER TO CLEAN
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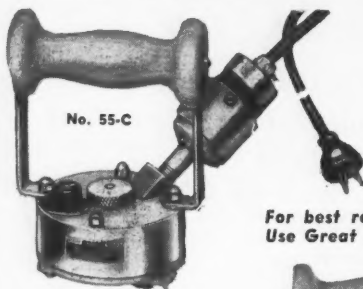
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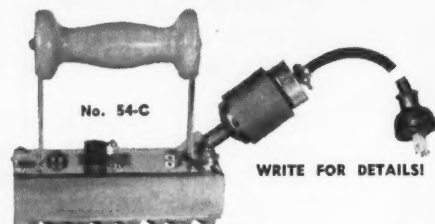
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No. 55-C  
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54-C BRANDER, right, is engineered specially for branding fat surface; has extra-long die for marking from collar to butt with one impression. No melting of fat . . . no smearing.

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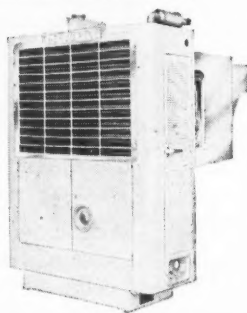
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veyors through the mill, over a magnetic metal separator belt, into the Expeller cross-feed screw, and through the Expellers. The Expellers are equipped with vari-driven down-feed drives and an overload electronic relay system which continuously varies feed capacity to load and provides optimum efficiency without an attendant.

Cake from the screw presses is transferred in an under-floor 9-in. screw conveyor, approximately 75 ft long, to the cake storage, grinding, storage, blending, sacking and bulk loading facilities. These facilities were designed by Keith Engineering Co. before the new plant was built. The system consists of one double cake holding bin of approximately 30 tons capacity which feeds the mill through 9-in. screws. The mill is mounted over the recirculating blending screw of the 75-ton meal storage bin and grinds into the circuit while the system is accurately blending the existing storage. The system is capable of bagging about 150 sacks per hour and bulk loading to trucks at 40 tons per hour.

The grinding and blending system operates without the aid of personnel in attendance; it is electronically controlled with over-load relays.

Here is a breakdown of all plant machinery:

**BASIC MACHINERY:** Breaker type hog; hasher and washer; hammer mill; two 5 x 14 ft. and two 5 x 16 ft. dry rendering cookers; two Anderson Duo Expellers; basket machine; tallow washing and treating tanks and pump; finished tallow storage tanks; dead stock hoist and lander; sludge pump; tallow pumps-tallow blow tanks; percolator pan hoist, and the existing grinding, storage, and blending facilities for meal.

**HANDLING MACHINERY:** 10 x 10 ft. fat and bone pit hopper; 10 x 10 ft. offal pit hopper; 10 x 14 ft. prepared animal by-products bin; 10 x 14 ft. poultry offal bin; 16-in. fat and bone screw; 16-in. offal screw; 16-in. reclaiming screws in 10 x 14 ft. bins; 16-in. inclined screw to cookers; swing spout; 16-in. cooker loading screw; pivoted percolator pans and tallow pans under cookers; drained crackling holding bin with 9-in. screw; 9-in. screw to hammer mill; 9-in. screw to magnet belt; 9-in. Expeller feed screw; 9-in. cake screw; 9-in. screw to existing milling system and necessary piping and valving.

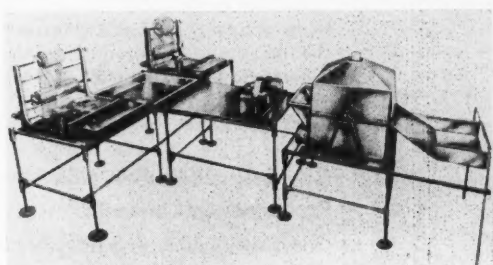
Owners of the Kerman plant are firm advocates of the idea that higher volume and greater efficiency through automation furnish the answer to "how to make money in the rendering business."



# NEW EQUIPMENT and Supplies

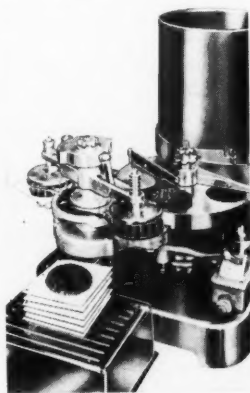
Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

**PACKAGING IRREGULARLY SHAPED PRODUCTS (NE 267):** A unit which employs heat shrinkable, non-permeable films for packaging irregular shaped products is available from Amsco Packaging Machinery Leasing Corp. In the wrapping operation, product is wrapped and then pulled by the operator onto a tilt table where it is pushed downward and film contacts a heated wire to sever it from the roll. A special braking device is said to provide tension to assure tight wrap. A small area of the overwrap is sealed on a hot plate. End-seals



are made by tightly twisting film ends spirally on an endless high friction, adjustable, power-driven belt. The operator holds film ends in each hand while the belt spins the package to form a spiral closing. The prepared package is then submerged in hot water (180° to 200° F) for a few seconds for shrink, air expulsion and close adherence.

**PATTY FORMER (NE 276):** Production of a high speed patty former has been



announced by Automatic Food Shaping Co., Inc. The unit is said to produce up to 5,000 uniformly shaped patties per hour, automatically stacked and interleaved with paper. The machine has an automatic device for applying individual paper liners between patties and is suitable for forming patties for freezing and canning, chopped meat, frozen laminated meat, etc. It is adjustable to permit portion control up to 8 oz. and requires one operator. Made of nickel-silver, the machine can be disassembled for cleaning.

**STAINLESS SAUSAGE TRAP (NE 278):** Production of a stainless steel sausage trap with Alnico per-

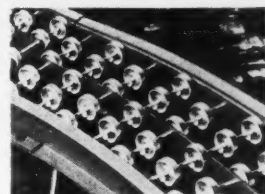


manent magnets encased in the steel has been announced by Cesco. A white Neoprene outer casing with fitted adapters between the stuffing valve and horn complete the trap. Available in two models, the trap is easy to sanitize, corrosion resistant and has a life time magnetic guarantee.

**FREEZER CLOTHING (NE 283):** RefrigiWear Clothing Co. has created a line of freezer clothing to be worn over regular clothes. Insulation is "Ful-

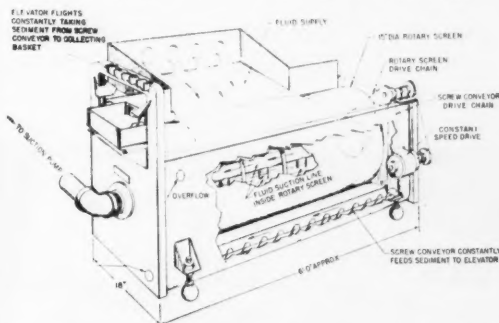
Fluff" dacron which is claimed to protect workers at freezing or below freezing temperatures. The outer cover is made of water-repellent cotton duck. Four items available are a jacket, parka, overall and a waterproofed insulated boot.

**GRAVITY WHEEL CONVEYOR (NE 284):** A heavy duty industrial gravity wheel conveyor has been added to the Sage Equipment Co., Inc., material handling line. Available in 5 and 10 ft. straight sections and 45 and 90 deg. curves, the conveyor comes



in 12, 14, 18 and 24 in. widths with wheel patterns from 6 to 36 wheels per ft. Side members are made of heavy duty hot rolled formed steel channels with a capacity of 1500 lbs.

**FILTERING OILS AND FATS (NE 280):** A continuous filter which is claimed to reduce time and labor in filtering frying oils and fats is being marketed by J. W. Greer Co. The unit is designed



to insure automatic filtration through a clean surface. The filter is connected permanently to the cooker with bypass to storage tank for overnight holding or cleaning of cooker. It is available in single or two-stage models with capacities from 8 to 200 gal. per min. Adaptable to a variety of industrial uses, the filter is easy to clean.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner 15 W. Huron st., Chicago 10, Ill., giving key numbers only (2-18-56).

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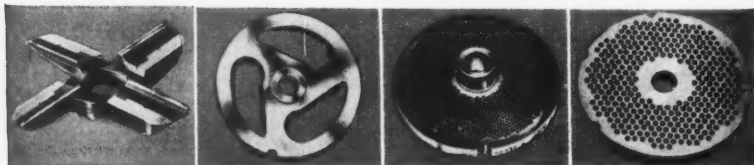
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## MIB Memo Covers Additives In Meat-Cheese Products

"Cheesefurters and similar products made in simulation of sausage in casings and containing sufficient cheese to give definite characteristics to the finished article may contain cereal, vegetable starch, starchy vegetable flour, soya flour, non-fat dry milk solids and dried milk," according to MIB Memorandum No. 202, Supplement No. 1, dated January 31. The memorandum continues:

"The use of these additives, individually or collectively, shall not result in the finished product containing more than 3½ per cent exclusive of the cheese constituent.

"When used, their presence shall be prominently declared as a part of the name of the product, such as 'Cereal Added,' 'Potato Flour Added' or 'Non-Fat Dry Milk Solids Added,' as the case may be."

## City Inspection Fee Hike Protested in Louisville

Louisville area packers who sell intrastate are protesting a proposed increase in city inspection fees from the present 15c to 45c a head on cattle and from 10c to 23c a head on hogs and sheep. The proposal is pending before the board of aldermen.

Spokesmen for the packers and UPWA Local 227 pointed out that plants selling interstate get free federal inspection service and said the inspection fees charged by the city-county health department make it difficult for them to compete with those firms. They argued that the inspections are for the consumers' protection and should be paid for from public funds.

City Consultant Roy Owsley said cost of the city-county service is about \$29,000 a year, and present fees produce some \$7,000. The proposed increases would boost revenue to \$21,000.

## Ohio Beef Council Formed To Boost Product in State

Ohio Beef Council, Inc., has obtained a non-profit corporation charter from the Ohio secretary of state. Purpose of the group is to promote beef production and consumption in the state.

Don Leith, Pleasantville, was elected president of the council at the organizational meeting in Columbus. Robert Haigler, Bloomington, was named vice president and Gordon Hart, secretary-treasurer.

## LCI Northwest Division Annual Meeting Is March 1

Reducing costs in livestock production, marketing and processing through better livestock handling will be the general theme at the annual meeting of Livestock Conservation, Inc., Northwest Division, Thursday, March 1, in South St. Paul.

The scheduled program includes talks by F. E. Knutzen, head hog buyer for Swift & Company, Chicago, current president of Livestock Conservation, Inc., and Walter H. Lloyd, LCI general manager, and a panel discussion by representatives of all segments of the livestock production, marketing and processing team.

Sponsors of the regional organization will meet at Southview Country Club at 4 p.m. in a business session. The 6 p.m. dinner and program are open to anyone interested in livestock conservation.

## House Bill Would Boost Taxes to Finance Roads

Federal taxes on highway users would be increased by an estimated \$12,200,000,000 during the coming fiscal year by a bill (HR 9075) introduced in the House recently by Rep. Hale Boggs (D-La.), a member of the Ways and Means Committee.

The increased revenue would be used to help pay for the vast interstate highway building program recommended by President Eisenhower. The bill was referred to the Ways and Means Committee, which began one week of hearings on the measure last Wednesday.

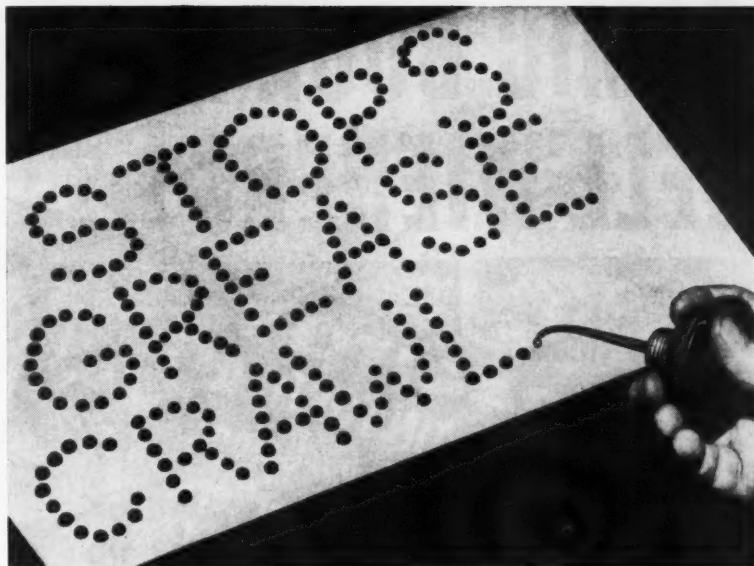
Under the proposal, taxes on gasoline and diesel fuel would go up from the present 2c to 3c per gallon, and taxes on tires for highway vehicles would be raised from 5c to 8c per pound.

## '56 Prospects Good but Not 'Exuberant'—C. of C.

There is little reason for pessimism about business prospects in 1956, even though net gains in the economy will be below those of 1955, the Chamber of Commerce of the United States said in its quarterly report on the economic outlook.

All in all, the Chamber said, prospects are good, but not "exuberant." The Chamber noted that except for a few industries, such as coal and textiles, production reached new peaks last year, and must be expected to taper off in 1956.

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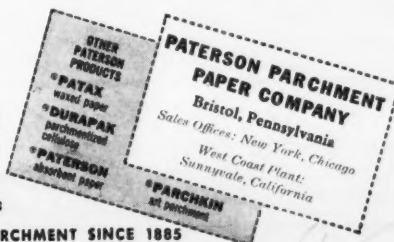
The new grease-proof Patapars have the same high wet-strength that is inherent in all the many different types of Patapar Vegetable Parchment. *This wet strength is sure and permanent.*

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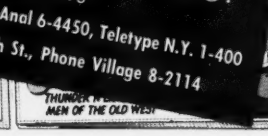
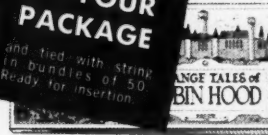
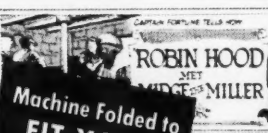
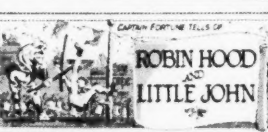
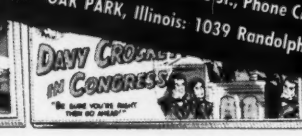
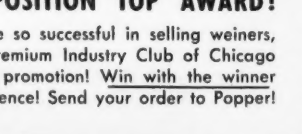
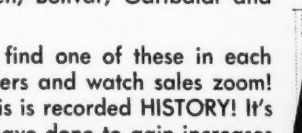
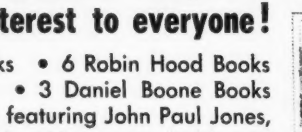
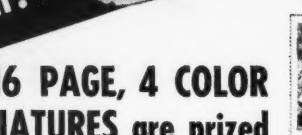
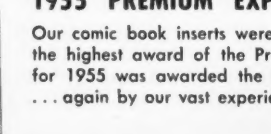
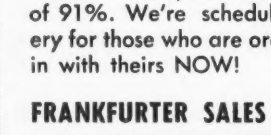
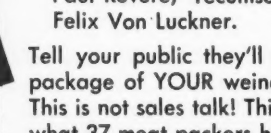
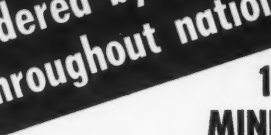
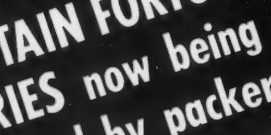
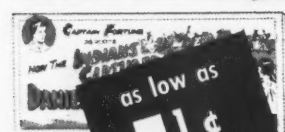
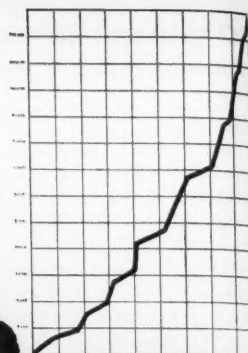




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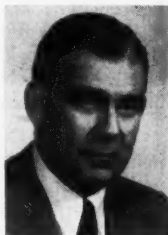
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# The Meat Trail...

## R. A. Rath, Chairman of Firm and AMI Leader, Dies

RUBEN A. RATH, 63, chairman of the board of The Rath Packing Co., Waterloo, Iowa, vice chairman of the board of directors of the American Meat Institute and a member of the board of directors of the American Meat Institute Foundation, died February 14.



R. A. RATH

Rath went to work in the sales department of The Rath Packing Co. in 1914 after attending Iowa State College. He served as a member of the company's executive committee and was a director for both the company and the AMI. He became a company director in 1917 and an Institute director in 1947. In addition, he was chairman of the Institute's advertising and public relations committee.

Rath also was a member of the board of directors of the Northwestern Bell Telephone Co. and of the Equitable Life Insurance Co. of Iowa, and for many years served as a director of the National Association of Manufacturers.

E. F. RATH, his father, was one of the founders of The Rath Packing Co. in 1891.

Survivors include the widow, NEVA; a son, RICHARD W., who is assistant vice president of research and development in the Rath concern; two daughters, MRS. RICHARD L. MILLER of Waterloo, and MRS. RICHARD L. HALL, JR., of Harlingen, Tex., and eight grandchildren. He also is survived by his mother, MRS. E. F. RATH; a brother, GEORGE E. RATH, and a sister, MISS RUTH RATH, all of Waterloo.

## Toledo Blast Kills Three, Destroys Four Buildings

A gas explosion set off by a cigaret lighter in a wholesale provision house cooler February 13 killed three men, injured two others and destroyed four buildings in downtown Toledo.

The blast occurred in a 30x50-ft. cooler of the Beegle Meat division of Hygrade Food Products Corp., leveling that three-story structure and three adjacent buildings. Source of the gas was not discovered.

Four Beegle employees had reported

for work about 15 minutes before the blast. Sole survivor was STANLEY DAMSCHRODER, who was blown clear of the building. Damschroder said he had flicked his lighter to light a cigaret and the whole place blew up.

Killed were MELVIN KEGELMAN, 46, plant superintendent; PAUL BORCHERDING, 54, and JAMES LIBHART, 41. Damschroder and a passerby were injured.

Hundreds of windows were blown out in a four-block area around the disaster scene. Toledo Fire Chief ARNOLD PAPENHAGEN estimated total damage at more than \$1,000,000.

## Marhoefer to Open Plant at Postville, Iowa, Feb. 27

Marhoefer Packing Co., Inc., Muncie, Ind., will open its newly-acquired packing plant at Postville, Iowa, under federal inspection February 27, JOHN HARTMEYER, executive vice president, has announced.

EUGENE STRASSER of Muncie, son of ELMER STRASSER, Marhoefer vice president in charge of livestock operations, has been appointed general manager. WILLIAM MARTIN, assistant office manager of the Muncie plant, has been named office manager and traffic manager at Postville.

The eight-year-old plant, which has been closed about three and a half years, will be used for beef and calf killing and for branch house operations.

## \$200,000 Fire Levels Brown Plant at Little Rock, Ark.

A pre-dawn fire of unknown origin at Brown Packing Co., Inc., Little Rock, Ark., destroyed the ten-year-old plant February 10. ROGER BROWN, vice president, estimated the loss at more than \$200,000. He said insurance will cover about one-fifth of that amount.

The loss included carcasses of about 100 cattle and 130 hogs, which had been slaughtered the day before and stored in coolers, and a large quantity of hams, bacon and other processed meats awaiting shipment. The firm's meat is sold under the "Holly Brand" name.

The company's night watchman, ERNEST OLIVER, discovered flames curling out of an opening in the attic about 3:45 a.m. and called Brown and H. W. HOLLINGSWORTH, secretary-treasurer. Brown went to the plant and helped Oliver release about 200 cattle and hogs from pens next to the burning building, and he drove a truck away from a shipping dock threatened by flames. Hollingsworth, in the meantime, got the Little Rock mayor to send firemen to the out-of-town plant, but flames quickly leveled the frame and concrete structure.

Hollingsworth said the company, which employs about 50 persons, already had planned to begin construction of a new plant. In the in-



RETIRING SALES MANAGER of G. H. Hammond Co., Chicago, Fred H. Heick (wearing hat) won't have much time for loafing if he follows the suggestions made by friends and fellow employees at a testimonial dinner in his honor. Conceding that he had earned a planned trip to Texas, they provided a western hat for the vacation as well as a strand of franks for a hot dog stand when he's had enough of leisure. Notebook contains well wishes of many in Swift & Company organization. Among well-wishers are (l. to r. seated): R. E. Rogers, general associated plant sales manager, Swift & Company, Chicago; J. A. Revalle, retired Swift general sales manager; Heick; G. L. Powers, who succeeds Heick as G. H. Hammond sales manager; Art Rose, 50-year sales veteran of G. H. Hammond Co., who retired ten years ago; S. M. McLaughlin, assistant general associated plant sales manager, Swift & Company, and E. G. Cole, sales promotion, dairy and poultry, Swift.

terim, operations are expected to be resumed in temporary quarters.

## PLANTS

Work has begun on new facilities at the Wisconsin Packing Co. plant in Milwaukee. First projects to be completed are new livestock holding pens and a new beef carcass cooler. Plans also are underway for completion in 1956-57 of a remodeled killing floor, revamped boning facilities, new welfare facilities and an enlarged by-product department, company officials said.

The main office building started four years ago at the Madison plant of Oscar Mayer & Co. will be completed this year, providing much needed space for an expanding research program as well as general offices, OSCAR G. MAYER, JR., president, has announced. He said the company is putting increased emphasis on research to utilize more fully the livestock it processes and to provide increased service to consumers.

Jackson Packing Co., Jackson, Miss., is adding to its facilities a refrigerated loading dock, freezer, packing cooler, curing cooler, sausage cooler, power plant building and shop. JOHN H. BOMAN, president, has announced.

Sales of Sandwich Sausage Co., Windsor, Ont., during 1955 increased by approximately two-thirds over the previous year, company officials have disclosed. The firm, which made 54 varieties of sausage in 1954, added 14 new types last year and more are being developed. Owner of the company is NICHOLAS STUMPILICH.

West Ridge Provision Co., Inc., Rochester, N. Y., has been purchased by Maplecrest Provision Co., Inc., Rochester. ANTHONY W. ZAMARA, Maplecrest president, announced. F. MERTON MITCHELL, one of the founders of the nine-year-old West Ridge firm, has joined Maplecrest Provision Co. as sales manager.

Continental Meat Co., Inc., Grand Prairie, Tex., has been declared bankrupt on its own petition, which listed debts of \$22,685.62 and assets of \$2,101.58. ERNEST F. SMITH of Dallas headed the firm as president.

Central Meat Co., San Diego, is expanding its facilities with the addition of a cooler. The firm services the hotel, restaurant, and institutional trade in the southernmost area of California. ED KUHLEN is owner.

Atlantic Meat Packers, Ltd., Halifax, N. S., expects to have its new \$250,000 processing plant at Tufts

Cove, N. S., operating next August. When the 100,000-sq.-ft. plant opens, it will mean immediate production of a more complete sausage line, company officials said. The plant will cost about \$200,000 and equipment, \$50,000.

A loan of \$21,200 has been approved for Flannery Sausage Co., Milbank, S. D., by the Small Business Administration.

Fire recently destroyed the Valley Products Co. rendering plant at Bloomington, Ill.

## JOB S

Appointment of WILLIAM W. SWYSGOOD as general sales manager of The J. Fred Schmidt Packing Co., Columbus, Ohio, has been announced by GEORGE F. SCHMIDT, vice president and general manager. In other moves, WILLIAM A. FLANAGAN was promoted to assistant sales manager, and NORMAN M. DOLDER was named purchasing agent and coordinator of the company's frozen foods and specialty foods division. Swysgood has been sales supervisor for the past four years. Flanagan joined the firm eight years ago, and Dolder has been associated with Schmidt's frozen food division for four years. This division has been expanded to include fish, vegetables and juices as well as frozen specialty meat products.

Two changes in sales positions at the Ottumwa plant of John Morrell

& Co. have been announced by V. M. KLEESPIES, sales manager. HENRY W. ELKINS has been named manager of the canned meat sales division and MARVIN H. KUTNINK appointed to succeed him as divisional sales manager in charge of the southwestern territories. Kutnink has been a district sales manager stationed in Oklahoma City. Elkins was formerly manager of the canned meat division of the firm's Topeka (Kan.) plant and has been a divisional sales manager in Ottumwa since 1951.

DEWEY E. GRINER has been appointed divisional superintendent of pork operations at the Armour and Company plant in St. Joseph, Mo.

## TRAILMARKS

J. C. PACE, JR., general manager of Pace Packing Co., Sweetwater, Tex., has purchased Buddies Super Markets, Inc., Fort Worth, which includes four grocery stores and a produce plant. The stores will continue to operate under the same name, with no change in personnel, he said. Pace also recently bought Berrys Super Markets, a six-store chain.

The name of the Milt Weiss brokerage firm at 408 W. 14th st., New York City, has been changed to Milt Weiss & Son, MILT WEISS announced. His son, JOEL, joined him in business as a full partner recently upon his discharge from the Army. The elder Weiss has been associated with the



TOP TEAM in intercollegiate meat judging contest at Southwestern Exposition and Fat Stock Show in Fort Worth was this group from Oklahoma A. & M. College. The win gave the Oklahoma school one leg on the National Live Stock and Meat Board's coveted challenge trophy, which must be won three years for permanent possession. Shown with their coach, Prof. L. E. Walters, are: Robert Scott, Carnegie, Okla.; Zerle Carpenter, Duke, Okla., and James Fuller, Hope, Ark. Scott was high individual in the contest, and Fuller was high man in beef grading. The Oklahoma team placed first in lamb grading and beef grading. Since the contest was inaugurated by the Meat Board in 1938, teams from Oklahoma A. & M. have retired two trophies permanently.

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WHO LOOKED SO SAD ?**

(BECAUSE HE HAD TROUBLE FINDING A  
SOURCE FOR JUST THE RIGHT WIDGET.)



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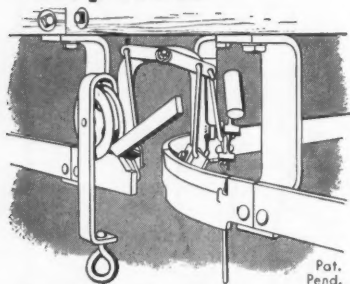
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packing industry for the past 40 years, the first 20 with Wilson & Co., Inc., and Armour and Company and the next 15 as New York representative for Dubuque Packing Co., Dubuque, Iowa. He has had his own brokerage business since 1950. The firm specializes in dressed beef and calves, both traefer and kosher.

H. O. MATHEWS, general manager of the transportation and distribution division, Armour and Company, Chicago, was elected president of the Private Truck Council of America, Inc., at the group's 17th annual convention in Cleveland. He also was elected to a three-year term on the board of directors. RADFORD S. HALL, American National Cattleman's Association, Denver, was named to the board for one year to fill an unexpired term.



H. MATHEWS

Goren Packing Co., Inc., Boston, producer of frozen meat specialties, has appointed Sifton Brothers, Inc., to direct its advertising and mer-

chandising. The firm processes portion-controlled meat products for the institutional and retail trades.

Broadway Packing Co., Inc., Jonesboro, Ark., has established a scholarship fund at Arkansas State College for children of company employees. The fund, to be known as the Broadway Scholarship Fund, will be awarded to students for four years. The company, which employs 113 persons, is headed by W. E. BROADWAY, president. His son, STANLEY, secretary-treasurer of the firm, will be a candidate for a degree from Arkansas State in May.

CHARLES W. O'ROURKE has been elected vice president of the Union Stock Yards Co. of Omaha. He will be in charge of traffic and public relations.

## DEATHS

R. A. CARRIER, 63, credit manager and assistant treasurer of Agar Packing Co., Chicago, died February 9. He was president of the Credit Union Forum, an association of credit unions. Surviving is the widow, HARRIET.

EMMETT B. ADAMS, 77, a retired district manager of Swift & Company, died recently in Atlanta, Ga.

ALONZO N. BENN, 89, who retired in 1932 as vice president and general manager of G. H. Hammond Co., Chicago, died February 14.

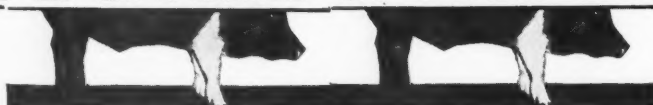
WILLIAM J. L. TOWNSEND, assistant to the treasurer of Canada Packers, Ltd., Toronto, died February 11 after an illness of several months. He joined Canada Packing Co., a predecessor firm, 43 years ago and was secretary-treasurer of that company when it merged with a number of others in 1927 to form Canada Packers, Ltd.

HARRY THOMAS BRIDWELL, 56, inter-mountain manager for Geo. A. Hormel & Co. at Salt Lake City, died recently of a heart attack. He had been with Hormel for 17 years.

### Correction

"If there is anywhere in this country that competition cannot touch one, I have yet to find it," wrote T. R. L. SINCLAIR, president of Herman Sausage Co., Tampa, in correcting a statement attributed to him in the NP of February 4. A negative was transposed in the item about a talk he gave before the Lions Club in St. Petersburg. "What I actually said was, 'One cannot sit in Tampa because competition from out of state is keen,'" Sinclair explained.

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## NSC Contest Results Show Six-Month Improvement

Overall experience of the meat packing industry section safety contest sponsored by the National Safety Council for the first six months has been fluctuating, with August and December, 1955, showing increases in the number of participating firms reporting no accidents.

Increases of five per cent and one per cent from the frequency rate reported for similar periods in 1954 were reported during July-August and December, 1955. September, October and November reported decreases in the frequency rate of 1, 2, and 20 per cent from those chalked up for the same periods in 1954.

With 86 out of 89 contestants reporting in December, the July-December accident frequency rate dropped to 8.15 per cent from the 8.56 per cent high of July-September. By month, these rates were as follows: August, 7.96; September, 6.87; October, 8.40; November, 6.98, and December, 8.14 per cent.

The top three companies working the most man-hours with perfect records were: September-Swift & Company, Kansas City, Kan.; Plankinton Packing Co., Milwaukee, Wis., and Swift & Company, Evansville, Ind.; November-Plankinton Packing Co., Milwaukee; Oscar Mayer & Co., Chicago, and Swift & Company, Sioux City, Ia.; December-Swift & Company, Fort Worth; Plankinton Packing Co., Milwaukee, and Oscar Mayer & Co., Davenport, Ia.

During December, 47 per cent of the 86 plants reported perfect safety records while in November, October and September percentages were 56, 54 and 56, respectively. In the July-August period reports with no accidents totaled 45 per cent.

In October contestants were reclassified on the basis of their cumulative four-month experience. Contestants are divided into two divisions: 1) slaughtering and meat packing, and 2) processing and manufacturing. The slaughtering and meat packing division is broken down further into three groups according to the number of man-hours of operation.

## Retail Meat Clinic

Improving methods of meat merchandising and operations will be discussed at a management clinic of the National Association of Food Chains February 20 and 21 at the Palmer House, Chicago. J. R. Peachey of Loblaw, Inc., Buffalo, N. Y., will serve as chairman of the meat clinic.

## International Food Show To Have Radiation Exhibit

Latest advances in radiation-processed foods may be seen at the annual International Food Show, which will take place at the Wanamaker Bldg., New York City, February 18-26.

The comprehensive exhibit was arranged through the cooperation of the Quartermaster Food & Container Institute for the Armed Forces, the Fission Products Laboratory of the University of Michigan at Ann Arbor, A.M.F. Atomics, Inc., a subsidiary of American Machine and Foundry Co., and other experimental and educational agencies.

## Kingan Filling British Likes for 1/2-Lb. Lard Pack

Kingan Inc., Indianapolis, has begun packaging lard in 1/2-lb. cartons for export to Great Britain and expects to put the smaller unit on the domestic market as soon as supplies are adequate for the export trade.

British housewives bought 1/2-lb. packs of lard in the bulk during food rationing and still like that unit of purchase, Kingan officials said. Last year Kingan shipped more than 10,000,000 lbs. of lard to the United Kingdom, all in larger packs or bulk containers.

## Shipping Containers Cost Swift \$12,000,000 a Year

One of Swift & Company's largest expense items is for corrugated and solid fiber containers, the February issue of *Swift News* points out.

The company annually requires about 80,000,000 shipping containers, ranging in size from those carrying canned hams to a big, solid fiber box that carries 120 lbs. of frozen beef. These shipping containers cost Swift \$12,000,000 a year.

## New Feinberg Products Bow

Feinberg Kosher Sausage Co., Minneapolis, has introduced sliced pastrami, corned beef and barbecued beef in 4-oz. Flex-vac packages in Detroit, Kansas City and Los Angeles. The firm also plans to introduce a 12-oz. can of kosher frankfurters in Atlanta, New York and other areas.

## Package Dating Measure

A bill to require milk and packaged meat sold at retail to be dated was introduced in the Pennsylvania Legislature recently by Senator Israel Stifel, Philadelphia Democrat.

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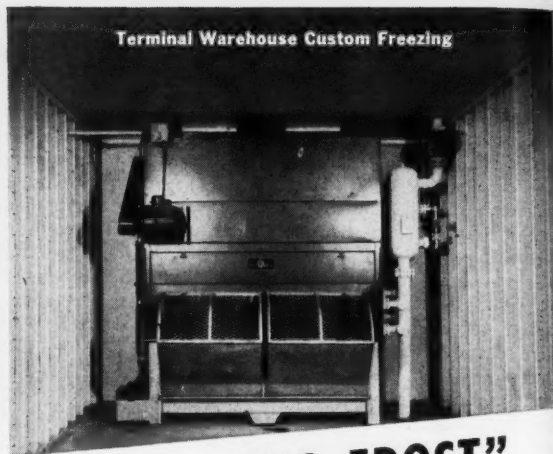
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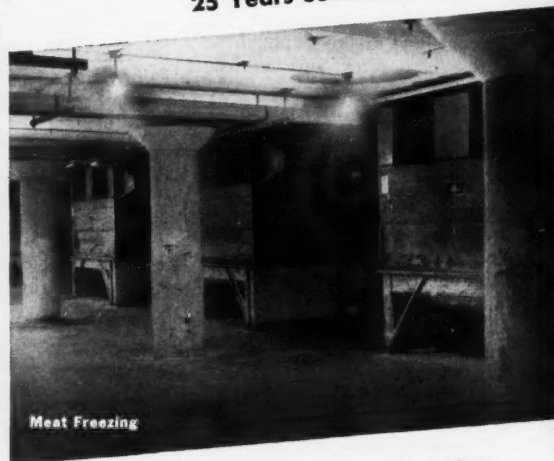
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# ALL MEAT . . . output, exports, imports, stocks

## Meat Output Off, But Above Year Ago

Meat production under federal inspection for the week ended February 11, declined again due to reduced slaughter of all classes of animals, but held a comfortable margin over a year ago. Total volume as estimated by the Department of Agriculture amounted to 409,000,000 lbs. for a small drop from 415,000,000 lbs. the preceding week, but was 14 per cent above the 360,000,000 lbs. produced in the same 1955 period. Cattle slaughter was off 4 per cent from the week before, but 6 per cent larger than a year ago. Slaughter of hogs was down only a trifle, but 20 per cent above last year. Estimated slaughter and meat production by classes appear below as follows:

BEEF			PORK (Excl. lard)		
Week ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Feb. 11, 1956	350	199.2	1,367	181.0	
Feb. 4, 1956	363	203.6	1,371	179.9	
Feb. 12, 1955	331	178.6	1,135	154.3	

VEAL			LAMB AND MUTTON			TOTAL MEAT PROD. Mil. lbs.
Week ended	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.		
Feb. 11, 1956	135	15.3	276	13.5	409	
Feb. 4, 1956	130	14.6	307	15.3	414	
Feb. 12, 1955	122	13.4	282	13.9	360	

1950-56 HIGH WEEK'S KILL: Cattle, 427,165; Hogs, 1,859,215; Calves, 185,965; Sheep and Lambs, 349,561.  
1950-56 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)					
CATTLE			HOGS		
	Live	Dressed	Live	Dressed	
Feb. 11, 1956	1,025	569	234	132	
Feb. 4, 1956	1,020	561	236	131	
Feb. 12, 1955	986	540	236	131	

CALVES			SHEEP AND LAMBS			LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.	
Feb. 11, 1956	205	113	103	49	15.4	49.2	
Feb. 4, 1956	205	112	102	50	15.3	49.4	
Feb. 12, 1955	199	110	103	49	15.7	43.2	

## AMI PROVISION STOCKS

Pork stocks on February 11, 1956 totaled 308,600,000 lbs., according to the American Meat Institute. This represented a small increase over January 28 stocks of 308,400,000 lbs., but a 16 per cent decrease from the 368,700,000 lbs. reported on the corresponding date a year earlier.

Lard stocks totaled 96,300,000 lbs. for a 4 per cent increase over the 93,000,000 lbs. two weeks before and 30 per cent above February 12 stocks of 74,700,000 lbs. a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks before and the corresponding date a year earlier.

	Feb. 11 stocks as Percentage of Inventories on	Jan. 28 1956	Feb. 12 1955
HAMS:			
Cured, S.P.-D.C.	101	84	
Frozen for cure, S.P.-D.C.	99	71	
Total hams	100	76	
PICNICS:			
Cured, S.P.-D.C.	102	66	
Frozen for cure, S.P.-D.C.	89	62	
Total picnics	93	63	
BELLIES:			
Cured, D.S.	85	71	
Frozen for cure, D.S.	113	64	
Cured, S.P.-D.C.	95	109	
Frozen for cure, S.P.-D.C.	106	96	
OTHER CURED MEATS:			
Cured & in cure	100	79	
Frozen for cure	96	55	
Total other	98	65	
FAT BACKS:			
Cured, D.S.	97	75	
FRESH FROZEN:			
Loins, spareribs, neckbones, trimmings, other—Totals	98	91	
TOT. ALL PORK MEATS	100	84	
LARD	104	130	
RENDERED PORK FAT	89	93	

## Pork Buy Of 12,963,600 Lbs. Last Week Largest For USDA

Record pork purchases of 12,963,600 lbs last week brought the over-all total of pork and lard purchases to 114,826,050 lbs. since the special program to help expand consumption of pork products got under way in November, the U. S. Department of Agriculture has reported. Last week's total exceeds by nearly 3,000,000 lbs. the previous high week's purchases of 10,000,000 lbs.

Purchases last week included the first awards on frozen products which were recently added to the program, as well as awards on the three canned pork products which have been purchased on a regular weekly basis since the program began. Purchases were for 6,333,600 lbs. of canned pork and gravy at prices ranging from 66.45c to 68.50c per lb., 2,970,000 lbs. of pork luncheon meat packed in 6-lb. tins at 43.90c to 44.90c per lb., 2,520,000 lbs. of canned ham at 62.38c to 66.00c per lb., 840,000 lbs. of frozen hams at 45.00c to 47.27c

per lb., and 300,000 lbs. of frozen shoulders at 31.00c to 34.00c per lb.

None of the offers to sell USDA frozen pork loins or canned pork luncheon meat packed in 12-oz. tins was accepted last week. About \$53,500,000 of Section 32 (tariff) funds have been expended so far for purchases.

The USDA will continue to accept offers for canned pork products and frozen pork products on a weekly basis.

Awards were made to 18 of 22 bidders who offered 9,613,500 lbs. of pork and gravy, seven of nine bidders who offered 3,742,200 lbs. of luncheon meat packed in 6-lb. tins, nine of 11 bidders who offered 2,952,000 lbs. of canned ham, three of four bidders who offered 350,000 lbs. of frozen pork shoulders, and four of 14 bidders who offered 2,160,000 lbs. of frozen hams. No awards were made to three bidders who offered 1,224,000 lbs. of pork luncheon meat packed in 12-oz. tins, and to seven bidders who offered 1,075,000 lbs. of frozen fresh partially boneless pork loins.

## CHICAGO PROVISION STOCKS

Lard inventories in Chicago on February 14 amounted to 44,400,233 lbs., according to the Chicago Board of Trade. This was a new high in a long time, 14 per cent larger than the 37,475,896 lbs. of lard reported in storage on January 31, and about 214 per cent larger than the 18,754,521 lbs. in storage a year earlier. Total clear belly stocks were 1,956,154, 2,673,572 and 2,711,052 lbs. for the three dates, respectively. Chicago provisions stocks by dates appear below as follows:

	Feb. 14, '56, lbs.	Jan. 31, '56, lbs.	Feb. 14, '55, lbs.
P.S. Lard (a)...	34,761,063	29,835,890	12,989,861
P.S. Lard (b)...	40,000	40,000	.....
Dry Rendered			
Lard (a) .....	6,847,000	5,213,066	3,193,688
Dry Rendered			
Lard (b) .....	.....	.....	169,448
Other Lard .....	2,752,140	2,567,000	3,001,524
TOTAL LARD .....	44,400,233	37,475,896	18,754,521
D.S. Cl. Bellies			
(Contr.) .....	.....	.....	6,500
D.S. Cl. Bellies			
(Other) .....	1,956,154	2,673,572	2,704,552
TOTAL D.S. CL.			
BELLIES .....	1,956,154	2,673,572	2,711,052

(a) Made since Oct. 1, 1955.  
(b) Made previous to Oct. 1, 1955.

# PROCESSED MEATS . . . SUPPLIES

## January 31 Meat Storage Stocks Above December, Year Ago; Below Average

**I**NVENTORIES of most meats continued to increase in January, with pork, the largest volume item, leading the way with a rise of more than 60,000,000 lbs. since the end of 1955. Percentagewise, the increase in pork was also about the largest. Total volume of all meats at 850,526,000 lbs.

below the five-year average of 213,903,000 lbs.

January 31 stocks of pork amounted to 481,552,000 lbs. compared with 420,816,000 lbs. at the end of December, but were considerably smaller than the 504,624,000 lbs. at the end of the same month in 1955. The more

meat products rose sharply to 46,386,000 lbs. by the close of January, but were sharply below last year's volume of 61,326,000 lbs. and below average. Holdings of sausage room products at 16,116,000 lbs. were larger than on other dates and above average.

## Spanish Officials Impressed By Quality of U. S. Meats

The consignment of boneless beef recently purchased under an International Cooperation Administration program has arrived in Spain. Officials of various Spanish governmental agencies were highly impressed with its excellent quality as well as the close degree of adherence to all specifications.

The meat, which had been shipped from New York City by a large meat packer in the United States, was delivered to Barcelona on January 20 and was to be offered for sale the week of January 23.

### U. S. COLD STORAGE STOCKS JANUARY 31, 1956

	Jan. 31 1956 1,000 lbs.	Jan. 31 1955 1,000 lbs.	Dec. 31 1955 1,000 lbs.	5-Yr. Av. 1951-55 1,000 lbs.
Beef, cured	199,125	165,681	195,042	202,238
Beef, in cure and cured	10,687	8,984	10,349	11,695
Total beef	209,812	174,665	205,391	213,903
Pork, frozen	357,435	357,975	307,851	379,378
Pork, D.S. in cure and cured	29,392	39,180	27,856	43,208
Pork, S.P. in cure and cured	94,725	107,469	85,169	149,053
Total pork	481,552	504,624	420,816	572,539
Lamb and mutton, frozen	10,440	8,767	10,430	12,991
Veal, frozen	18,374	18,915	19,000	17,619
All offal	67,846	60,754	69,741	63,995
Canned meat and meat products	46,386	61,326	36,649	41,854
Sausage room products	16,116	14,625	14,460	15,924
Total, all meats	850,526	843,676	776,687	938,825

The government holds in cold storage outside of processors hands 7,544,000 lbs. of beef and 5,365,000 lbs. of pork.

was about 9 per cent larger than the 776,687,000 lbs. at the close of December and about 7,000,000 lbs. above the 843,676,000 lbs. at the close of January of last year. However, closing total January stocks were about 10 per cent below the 938,825,000-lb. average for the date.

Total beef stocks rose by about 4,000,000 lbs. to 209,812,000 lbs. from 205,391,000 lbs. at the close of December, and were about 35,000,000 lbs. larger than the 174,665,000 lbs. at the close of January, last year. Current holdings of beef were, however,

rapid turnover of the meat in wholesale and retail channels this year was said to be the reason for the smaller volume in storage. The average for pork was 572,539,000 lbs.

Stocks of lamb and mutton and veal were down from a month before, with that of veal smaller than a year earlier, but above average. Stocks of offal on January 31 totaled 67,846,000 lbs. compared with 69,741,000 a month before, 60,754,000 lbs. a year earlier and the five-year average of 63,995,000 lbs.

Inventories of canned meat and

## Meat Index Down Again

The wholesale price index on meats declined to 72.2 in the week ended February 7 after rising to 75.7 the week before, according to the Bureau of Labor Statistics. The decline in meats helped account for the 0.3 dip in average primary market prices to 111.7 from 112.0 the week before and which compared with 110.4 for February of last year. The meat index for February, 1955 was 85.5 per cent. Current indexes are calculated on the basis of the 1947-49 average of 100.

### DOMESTIC SAUSAGE

(l.c.l. prices)	
Pork sausage, hog cas.	35
Pork sausage, bulk	20 @ 26 1/2
Pork sausage, sheep cas.	45 @ 46
1-lb. pkge.	41 @ 43
Pork sausage, sheep cas.	47 1/2 @ 55
Frankfurters, skinless	39
Bologna (ring)	36 @ 41
Bologna, artificial cas.	30 @ 32 1/2
Smoked liver, hog bungs	40 1/2 @ 44
Smoked liver, art. cas.	33 1/2 @ 35
New Eng. lunch, spe.	50 @ 55
Polish sausage, smoked	49 @ 54
Tongue and Blood	42 1/2 @ 48
Olive loaf	44 @ 44 1/2
Pepper loaf	47 1/2 @ 52
Pickle & Pimiento loaf	37 @ 40 1/2

### SEEDS AND HERBS

(l.c.l. prices)	
Whole	Ground for sausage
Caraway seed	26 31
Cominos seed	24 29
Mustard seed, fancy	23
Yellow American	17 @ 44 1/2
Oregano	34
Coriander	25
Morocco, No. 1	21 55
Marjoram, French	48
Sage, Dalmatian, No. 1	58 66

### DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	85 @ 88
Thuringer	45 @ 48
Farmer	68 @ 71
Holsteiner	70 @ 73
B. C. Salami	75 @ 78
Pepperoni	64 @ 68
Genoa style salami, ch.	90 @ 93
Cooked Salami	40 @ 44
Sicilian	81 @ 84
Goteborg	68 @ 71
Mortadella	45 @ 49

### SPICES

(Basis, Chgo., orig. bbls., bags, bales)	
Whole	Ground
Allspice, prime	1.00 1.09
Resitied	1.07 1.18
Chili Powder	47
Chili Pepper	41
Cloves, Zanzibar	59
Ginger, Jam., unbl.	72 79
Mace, fancy, Banda	3.25 3.50
West Indies	3.40
East Indies	3.40
Mustard flour, fancy	37
No. 1	33
West India Nutmeg	90
Paprika, Spanish	51
Pepper cayenne	54
Pepper	54
Red, No. 1	54
White	54 57
Black	45 49

### SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)	
Beef Casings:	
Rounds—	
Export, nar., 32/35 mm.	1.15 @ 1.25
Export, med., 35/38 mm.	.90 @ 1.05
Export, med., wide	
38/40	1.10 @ 1.50
Export, wide, 40/44	1.30 @ 1.65
Export, jumbo, 44/up.	2.00 @ 2.25
Domestic, reg.	70 @ 75
Domestic, wide	80 @ 1.00
No. 1 weasands	
24 in. up	12 @ 16
No. 2 weas., 22 in. up	9 @ 13
Middles—	
Sewed, 1 1/2 @ 2 1/4 in.	1.25 @ 1.65
Select, wide, 2 @ 2 1/4 in.	1.75 @ 2.30
Extra select, 2 1/4 @ 2 1/2 in.	1.85 @ 2.50
Beef bungs, exp. No. 1	25 @ 34
Beef bungs, domestic	18 @ 25
Dried or salt, bladders, pieces:	
8-10 in. wide, flat.	9 @ 11
10-12 in. wide, flat.	9 @ 11
12-15 in. wide, flat.	14 @ 18
Pork Casings:	
Extra narrow, 20 mm. & down	4.00 @ 4.35
Narrow, medium, 20 @ 22 mm.	3.70 @ 4.15
32 @ 35 mm.	2.25 @ 2.60
Spec. med., 35 @ 38 mm.	1.75 @ 1.90

### Hog Bungs—

Sow	54 @ 60
Export, 34 in. cut	45 @ 52
Large prime, 34 in. cut	27 @ 36
Med. prime, 34 in. cut	26 @ 27
Small prime	16 @ 22
Middles, 1 per set, cap off	55 @ 70
Sheep casing (per hank):	
26/28 mm.	5.25 @ 5.75
24/26 mm.	5.50 @ 5.90
22/24 mm.	4.75 @ 5.15
20/22 mm.	3.85 @ 4.40
18/20 mm.	2.95 @ 3.30
16/18 mm.	1.75 @ 2.30

### CURING MATERIALS

Cwt.	
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car of 45,000 lbs., only paper sacked, f.o.b. Chgo. gran. ton.	28.00
Rock, per ton in 100-lb. bags, f.o.b. vhsce, Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	5.88
Refined standard cane gran. basis (Chgo.)	8.50
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.35
Dextrose, per cwt.	7.55
Cerolose, Reg. No. 53	7.55
Ex-Warehouse, Chicago	7.65

# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

Feb. 14, 1956

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

(L.C.I. prices)	
Salvage steer:	
Prime, 600/800	36 1/2
Choice, 500/700	31 1/2 @ 32
Choice, 70/100	28 @ 28 1/2
Good, 500/700	27
Commercial cows	23 1/2
Bull	26
Canner & cutter cows	22 1/2

#### PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	49 @ 50
Foreqtrs., 5/800	27
Rounds, all wts.	41 @ 42
Td. loins, 50/70 (lcl)	48
Sq. chuck, 70/90	28 1/2
Arm chucks, 80/110	26 1/2
Briskets (lcl)	21 @ 22
Ribs, 25/35 (lcl)	7 1/2 @ 8
Navel, No. 1	7 1/2 @ 8
Flanks, rough No. 1	10

Choice:	
Hindqtrs., 5/800	40 @ 40 1/2
Foreqtrs., 5/800	25
Rounds, all wts.	39 @ 40
Td. loins, 50/70 (lcl)	35 @ 40
Sq. chuck, 70/90	27 1/2 @ 28
Arm chucks, 80/110	25 1/2 @ 27
Briskets (lcl)	21 @ 22
Ribs, 25/35 (lcl)	38 @ 42
Navel, No. 1	7 1/2 @ 8
Flanks, rough No. 1	10

#### Good:

Rounds	37 @ 38
Sq. cut chucks	27 @ 28
Briskets	18 @ 19
Ribs	34 @ 36
Loins	45 @ 50

### COW & BULL TENDERLOINS

Fresh J/L	C-C Grade	Froz. C/L
60/63	Cows, 3/dn.	60 @ 62
76/80	Cows, 3/4	65 @ 68
80/85	Cows, 3/5	71 @ 74
88/92	Cows, 5/up	86 @ 90
88/92	Bulls, 5/up	86 @ 90

#### BEEF HAM SETS

Insides, 12/up	40
Outsides, 8/up	37
Knuckles, 7 1/2/up	40

#### CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	15 @ 16
Good, 70/down	14 @ 15

## PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass):	Los Angeles	San Francisco	No. Portland
	Feb. 14	Feb. 14	Feb. 14

STEER:			
Choice:			
500-600 lbs.	\$31.00 @ 33.00	\$33.00 @ 35.00	\$31.00 @ 34.00
600-700 lbs.	30.00 @ 32.00	31.00 @ 33.00	30.00 @ 33.00
Good:			
500-600 lbs.	28.50 @ 30.00	30.00 @ 31.00	29.00 @ 31.00
600-700 lbs.	26.00 @ 29.00	28.00 @ 30.00	27.50 @ 30.00
Commercial:			
350-400 lbs.	26.00 @ 29.00	27.00 @ 29.00	26.00 @ 29.00
COW:			
Commercial, all wts.	23.00 @ 26.00	24.00 @ 28.00	25.00 @ 27.00
Utility, all wts.	22.00 @ 25.00	21.00 @ 24.00	22.00 @ 25.00
Canner, cutter	None quoted	18.00 @ 22.00	19.00 @ 22.00
Bull, util. & com'l	26.00 @ 30.00	28.00 @ 30.00	None quoted

FRESH CALF (Skin-off)	(Skin-off)	(Skin-off)
Choice:		
200 lbs. down	37.00 @ 39.00	38.00 @ 40.00
Good:		
200 lbs. down	34.00 @ 38.00	36.00 @ 38.00

LAMB (Carcass):			
Prime:			
40-50 lbs.	36.00 @ 38.00	38.00 @ 40.00	37.00 @ 40.00
50-60 lbs.	34.00 @ 36.00	36.00 @ 38.00	36.00 @ 39.00
Choice:			
40-50 lbs.	36.00 @ 38.00	37.00 @ 39.00	37.00 @ 40.00
50-60 lbs.	34.00 @ 36.00	35.00 @ 37.00	36.00 @ 39.00
Good, all wts.	32.00 @ 36.00	35.00 @ 38.00	35.00 @ 39.00

MUTTON (EWE):			
Choice, 70 lbs. down	18.00 @ 22.00	None quoted	14.00 @ 16.00
Good, 70 lbs. down	18.00 @ 22.00	None quoted	14.00 @ 16.00

### BEEF PRODUCTS

Tongues, No. 1, 100's	27 @ 28 1/2
Hearts, reg., 100's	11
Livers, sel., 30/50's	25
Livers, reg., 35/50's	15 @ 15 1/2
Lips, scalded, 100's	9
Lips, unscaled, 100's	8
Tripe, scalded, 100's	5 1/2
Tripe, cooked, 100's	5 1/2
Melts, 100's	5 1/2
Lungs, 100's	5 1/2
Udders, 100's	4 1/2

#### FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	40
Veal breads, under 12 oz.	5
12 oz. up	10
Calf tongue, 1 lb./down	20
Ox tails, under 3/4 lb.	12 @ 13
Ox tails, over 3/4 lb.	16 @ 17

### BEEF SAUS. MATERIALS

#### FRESH

C. cow meat, bbls.	31 1/2 @ 33
Bull meat, bon'ls, bbls.	35
Beef trim., 75/85, bbls.	22 1/2
Beef trim., 85/90, bbls.	27
Bon'ls chucks, bbls.	32
Beef cheek meat	
trimd., bbls.	17
Shank meat, bbls.	32 1/2
Beef head meat, bbls.	14 1/2
Veal trim., bon'ls, bbls.	24 1/2 @ 25 1/2

#### VEAL-SKIN OFF

(Carcass)	
(L.C.I. prices)	
Prime, 80/110	\$45.00 @ 46.00
Prime, 110/150	44.00 @ 45.00
Choice, 50/80	35.00 @ 38.00
Choice, 80/110	41.00 @ 43.00
Choice, 110/150	41.00 @ 43.00
Good, 50/80	30.00 @ 35.00
Good, 80/110	36.00 @ 38.00
Good, 110/150	36.00 @ 38.00
Commercial, all wts.	26.00 @ 33.00

#### CARCASS LAMB

(L.C.I. prices)	
Prime, 40/50	34 @ 37
Prime, 50/60	32 @ 34
Choice, 40/50	34 @ 37
Choice, 50/60	32 @ 34
Good, all wts.	31 @ 34

## NEW YORK

Feb. 14, 1956

### WHOLESALE FRESH MEATS

#### BEEF CUTS

(L.C.I. prices)	
Steer:	
Prime carc., 6/700	\$37.00 @ 39.00
Prime carc., 7/800	35.00 @ 37.00
Choice carc., 6/700	32.50 @ 34.50
Choice carc., 7/800	31.00 @ 33.00
Hinds, pr., 6/700	47.00 @ 49.00
Hinds, ch., 6/700	43.00 @ 45.00
Hinds, ch., 7/800	42.00 @ 44.00
Hinds, ch., 7/800	39.00 @ 42.00

#### BEEF CUTS

(L.C.I. prices)	
Prime steer:	
Hindqtrs., 600/700	51 @ 55
Hindqtrs., 700/800	46 @ 50
Hindqtrs., 800/900	43 @ 45
Rounds, flank off	38 @ 40
Rounds, diamond bone	
Short loins, untrim.	30 @ 41
Short loins, trim.	70 @ 80
Flanks	13 @ 14
Ribs (7 bone cut)	46 @ 53
Arm chucks	25 @ 31
Briskets	23 @ 26
Plates	10 @ 12
Foreqtrs. (Kosher)	33 @ 36
Arm chucks (Kosher)	32 @ 37

Choice steer:	
Hindqtrs., 600/700	47 @ 50
Hindqtrs., 700/800	42 @ 46
Hindqtrs., 800/900	40 @ 42
Rounds, flank off	37 @ 39
Rounds, diamond bone	
Short loins, untrim.	39 @ 40
Short loins, trim.	70 @ 75
Flanks	13 @ 14
Ribs (7 bone cut)	38 @ 48
Arm chucks	26 @ 28
Briskets	22 @ 25
Plates	9 @ 11
Foreqtrs. (Kosher)	30 @ 34
Arm chucks (Kosher)	30 @ 35

### N. Y. MEAT SUPPLIES

Receipts reported by the USDA Marketing Service week ended Feb. 11, 1956 with comparisons:

STEER AND HEIFER:	Carcasses
Week ended Feb. 11	9,369
Week previous	14,863

COW:	
Week ended Feb. 11	1,984
Week previous	2,218

BULL:	
Week ended Feb. 11	349
Week previous	372

VEAL:	
Week ended Feb. 11	12,446
Week previous	12,144

LAMB:	
Week ended Feb. 11	28,383
Week previous	40,822

MUTTON:	
Week ended Feb. 11	785
Week previous	777

HOG AND PIG:	
Week ended Feb. 11	6,558
Week previous	9,948

PORK CUTS:	Lbs.
Week ended Feb. 11	905,234
Week previous	1,480,852

BEEF CUTS:	
Week ended Feb. 11	65,722
Week previous	192,272

VEAL AND CALF CUTS:	
Week ended Feb. 11	3,600
Week previous	3,381

LAMB AND MUTTON:	
Week ended Feb. 11	24,330
Week previous	24,330

BEEF CURED:	
Week ended Feb. 11	12,284
Week previous	12,284

PORK CURED AND SMOKED:	
Week ended Feb. 11	328,226
Week previous	326,411

LARD AND PORK FAT:	
Week ended Feb. 11	2,500
Week previous	4,580

#### LOCAL SLAUGHTER

CATTLE:	Head
Week ended Feb. 11	12,908
Week previous	13,362

CALVES:	
Week ended Feb. 11	10,098
Week previous	10,347

### FANCY MEATS

#### (L.C.I. prices)

Veal breads, under 6 oz.	55
6/12 oz./up	58
Beef livers, selected	28
Beef kidneys	14
Oxtails, 3/4 lb./up, froz.	12

#### LAMB

##### (L.C.I. carcass prices)

City	
Prime, 30/40	\$40.00 @ 43.00
Prime, 40/50	43.00 @ 45.00
Prime, 45/55	37.00 @ 38.00
Choice, 30/40	39.00 @ 42.00
Choice, 40/45	40.00 @ 44.00
Choice, 45/55	36.00 @ 37.00
Good, 30/40	37.00 @ 39.00
Good, 40/45	38.00 @ 41.00
Good, 45/55	34.00 @ 36.00
Good, 55/65	28.00 @ 31.00

Western	
Prime, 45/55	\$38.00 @ 39.00
Prime, 45/55	36.00 @ 38.00
Choice, 45/55	37.00 @ 39.00
Choice, 45/55	36.00 @ 38.00
Choice, 55/65	33.00 @ 34.00
Good, 45/55	35.00 @ 36.00
Good, 45/55	34.00 @ 35.00
Good, 55/65	32.00 @ 33.00

### VEAL-SKIN OFF

#### (L.C.I. carcass prices)

Western	
Prime, 80/130	\$44.00 @ 50.00
Choice, 80/130	48.00 @ 44.00
Good, 50/80	30.00 @ 32.00
Good, 80/130	38.00 @ 40.00
Com'l, 50/80	28.00 @ 30.00
Com'l, 80/130	33.00 @ 34.00

#### BUTCHER'S FAT

Shop fat (cwt.)	\$1.25
Breast fat (cwt.)	2.00
Edible suet (cwt.)	2.50
Inedible suet (cwt.)	2.50

### HOGS:

Week ended Feb. 11	58,446
Week previous	55,085

### SHEEP:

Week ended Feb. 11	43,801
Week previous	46,708

### COUNTRY DRESSED MEAT

Carcasses	
VEAL:	
Week ended Feb. 11	4,978
Week previous	4,957

### HOGS:

Week ended Feb. 11	71
Week previous	57

### LAMB AND MUTTON:

Week ended Feb. 11	167
Week previous	160

### PHILA. FRESH MEATS

Feb. 14, 1956

#### WESTERN DRESSED

STEER CARCASS: (Cwt.)	
Choice, 500/700	\$34.50 @ 36.00
Choice, 700/900	32.00 @ 34.50
Good, 500/700	30.00 @ 32.00

COW:	
Com'l, all wts.	28.50 @ 27.50
Utility, all wts.	24.50 @ 25.50

VEAL (SKIN OFF):	
Choice, 80/110	40.00 @ 44.00
Choice, 110/150	40.00 @ 44.00
Good, 50/80	32.00 @ 34.00
Good, 80/110	34.00 @ 37.00
Good, 110/150	35.00 @ 38.00



# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

(Carol Baas, Chicago Price Zone, Feb. 15, 1956)

SKINNED HAMS	
Fresh or F.F.A.	Frozen
30 1/2	10/12
30 3/4	12/14
30 3/4	14/16
30 3/4	16/18
30 3/4	18/20
30 3/4	20/22
30 3/4	22/24
30 3/4	24/26
30 3/4	26/28
30 3/4	28/30
30 3/4	30/32
30 3/4	32/34
30 3/4	34/36
30 3/4	36/38
30 3/4	38/40
30 3/4	40/42
30 3/4	42/44
30 3/4	44/46
30 3/4	46/48
30 3/4	48/50
30 3/4	50/52
30 3/4	52/54
30 3/4	54/56
30 3/4	56/58
30 3/4	58/60
30 3/4	60/62
30 3/4	62/64
30 3/4	64/66
30 3/4	66/68
30 3/4	68/70
30 3/4	70/72
30 3/4	72/74
30 3/4	74/76
30 3/4	76/78
30 3/4	78/80
30 3/4	80/82
30 3/4	82/84
30 3/4	84/86
30 3/4	86/88
30 3/4	88/90
30 3/4	90/92
30 3/4	92/94
30 3/4	94/96
30 3/4	96/98
30 3/4	98/100

PICNICS	
Fresh or F.F.A.	Frozen
19 1/2	4/8
19 1/2	8/10
19 1/2	12/14
19 1/2	16/18
19 1/2	20/22
19 1/2	24/26
19 1/2	28/30
19 1/2	32/34
19 1/2	36/38
19 1/2	40/42
19 1/2	44/46
19 1/2	48/50
19 1/2	52/54
19 1/2	56/58
19 1/2	60/62
19 1/2	64/66
19 1/2	68/70
19 1/2	72/74
19 1/2	76/78
19 1/2	80/82
19 1/2	84/86
19 1/2	88/90
19 1/2	92/94
19 1/2	96/98
19 1/2	100/102

FAT BACKS	
Fresh or Frozen	Cured
8 1/2	6/8
8 1/2	8/10
8 1/2	10/12
8 1/2	12/14
8 1/2	14/16
8 1/2	16/18
8 1/2	18/20
8 1/2	20/22
8 1/2	22/24
8 1/2	24/26
8 1/2	26/28
8 1/2	28/30
8 1/2	30/32
8 1/2	32/34
8 1/2	34/36
8 1/2	36/38
8 1/2	38/40
8 1/2	40/42
8 1/2	42/44
8 1/2	44/46
8 1/2	46/48
8 1/2	48/50
8 1/2	50/52
8 1/2	52/54
8 1/2	54/56
8 1/2	56/58
8 1/2	58/60
8 1/2	60/62
8 1/2	62/64
8 1/2	64/66
8 1/2	66/68
8 1/2	68/70
8 1/2	70/72
8 1/2	72/74
8 1/2	74/76
8 1/2	76/78
8 1/2	78/80
8 1/2	80/82
8 1/2	82/84
8 1/2	84/86
8 1/2	86/88
8 1/2	88/90
8 1/2	90/92
8 1/2	92/94
8 1/2	94/96
8 1/2	96/98
8 1/2	98/100

### LARD FUTURES PRICES

NOTE: Add 1/2 to all price quotations ending in 2 or 7.

#### FRIDAY, FEB. 10, 1956

Open	High	Low	Close
Mar. 11.77	11.80	11.60	11.60
May 12.15	12.15	12.00	12.02
July 12.50	12.50	12.27	12.40a
Sep. 12.87	12.87	12.72	12.72-75
Oct. 12.85	12.85	12.85	12.85
Sales: 5,120,000 lbs.			
Open interest at close Thurs., Feb. 9: Mar. 506, May 959, July 254, and Sept. 187.			

#### MONDAY, FEB. 13, 1956

Mar.	High	Low	Close
11.67	11.70	11.12	11.65b
12.07	12.10	12.02	12.07a
12.42	12.42	12.42	12.42
12.75	12.75	12.75	12.75b
12.85	12.85	12.85	12.85b
Sales: 2,060,000 lbs.			
Open interest at close Fri., Feb. 10: Mar. 489, May 976, July 284, Sept. 199, and Oct. one lot.			

#### TUESDAY, FEB. 14, 1956

Mar.	High	Low	Close
11.67	11.67	11.47	11.52b
12.07	12.10	11.90	11.95b
12.40	12.40	12.30	12.32
12.80	12.80	12.65	12.67b
12.77a	12.77a	12.77a	12.77a
Sales: 5,680,000 lbs.			
Open interest at close Mon., Feb. 13: Mar. 486, May 978, July 286, Sept. 199, and Oct. one lot.			

#### WEDNESDAY, FEB. 15, 1956

Mar.	High	Low	Close
11.45	11.55	11.45	11.52b
11.90	11.95	11.90	11.95a
12.27	12.30	12.25	12.30a
12.65	12.65	12.57	12.60b
12.77a	12.77a	12.77a	12.77a
Sales: 6,400,000 lbs.			
Open interest at close Tues., Feb. 14: Mar. 479, May 970, July 290, Sept. 205, and Oct. one lot.			

#### THURSDAY, FEB. 16, 1956

Mar.	High	Low	Close
11.60	11.61	11.55	11.60
12.00	12.05	11.97	12.05-02
12.32	12.37	12.30	12.37
12.70	12.70	12.65	12.70b
12.77a	12.77a	12.77a	12.77a
Sales: 8,000,000 lbs.			
Open interest at close Wed., Feb. 15: Mar. 465, May 959, July 299, Sept. 203, and Oct. one lot.			

BELLIES	
Fresh or F.F.A.	Frozen
17 1/2	6/8
17 1/2	8/10
17 1/2	10/12
17 1/2	12/14
17 1/2	14/16
17 1/2	16/18
17 1/2	18/20
17 1/2	20/22
17 1/2	22/24
17 1/2	24/26
17 1/2	26/28
17 1/2	28/30
17 1/2	30/32
17 1/2	32/34
17 1/2	34/36
17 1/2	36/38
17 1/2	38/40
17 1/2	40/42
17 1/2	42/44
17 1/2	44/46
17 1/2	46/48
17 1/2	48/50
17 1/2	50/52
17 1/2	52/54
17 1/2	54/56
17 1/2	56/58
17 1/2	58/60
17 1/2	60/62
17 1/2	62/64
17 1/2	64/66
17 1/2	66/68
17 1/2	68/70
17 1/2	70/72
17 1/2	72/74
17 1/2	74/76
17 1/2	76/78
17 1/2	78/80
17 1/2	80/82
17 1/2	82/84
17 1/2	84/86
17 1/2	86/88
17 1/2	88/90
17 1/2	90/92
17 1/2	92/94
17 1/2	94/96
17 1/2	96/98
17 1/2	98/100

FRESH PORK CUTS	
Job Lot	Car Lot
31 1/2	Loins, und. 12
31 1/2	Loins, 12/16
31 1/2	Loins, 16/20
31 1/2	Loins, 20/24
31 1/2	Loins, 24/28
31 1/2	Loins, 28/32
31 1/2	Loins, 32/36
31 1/2	Loins, 36/40
31 1/2	Loins, 40/44
31 1/2	Loins, 44/48
31 1/2	Loins, 48/52
31 1/2	Loins, 52/56
31 1/2	Loins, 56/60
31 1/2	Loins, 60/64
31 1/2	Loins, 64/68
31 1/2	Loins, 68/72
31 1/2	Loins, 72/76
31 1/2	Loins, 76/80
31 1/2	Loins, 80/84
31 1/2	Loins, 84/88
31 1/2	Loins, 88/92
31 1/2	Loins, 92/96
31 1/2	Loins, 96/100

OTHER CELLAR CUTS	
Fresh or Frozen	Cured
7 1/2	Square Jowls
7 1/2	Jowl Butts, Loose
7 1/2	Jowl Butts, Boxed

### CHGO. FRESH PORK AND PORK PRODUCTS

Feb. 14, 1956	
(L.C.I. prices)	
Hams, skinned, 10/12	42
Hams, skinned, 12/14	41 1/2
Hams, skinned, 14/16	41 1/2
Picnics, 4/6 lbs., loose	21
Picnics, 6/8 lbs., loose	19 1/2 @ 20
Pork loins, bon's, 100's	58
(Job Lot)	
Shoulders, 16/n., loose	24
Pork livers, fresh, 10's	62 @ 64
Tenderloins, fresh, 10's	62 @ 64
Neck bones, bbls.	6 1/2 @ 7
Ears, 30's	12
Feet, s.c. 30's	6 1/2

### CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers in job lots only)	
Pork trim., reg. 40%	9 1/2
Pork trim., guar. 50%	10
Pork trim., 80% lean	25 1/2 @ 26
Pork trim., 95% lean	33 @ 34
Pork head meat, trim.	15
Pork cheek meat, trim.	19 1/2 @ 21 1/2

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	13.75
Refined lard, 50 lb. cartons, f.o.b. Chicago	13.25
Kettle rendered tierces, f.o.b. Chicago	14.25
Leaf kettle rendered tierces, f.o.b. Chicago	14.75
Lard flakes, f.o.b. Chicago	16.00
Neutral tierces, f.o.b. Chicago	16.00
Standard shortening, N. & S. (del.)	20.25
Hydro. shortening, N. & S.	21.25

### WEEK'S LARD PRICES

P.S. or Dry	P.S. or Dry	Ref. in
Remd. Cash	Remd. Cash	50-lb.
(Tierces)	(Tierces)	tin
(Open)	(Open)	(Open)
(Bd. Trade)	Mkt.	Mkt.
Feb. 10..11.37 1/2	9.75n	12.00n
Feb. 11..11.37 1/2	9.75n	12.00n
Feb. 12..11.37 1/2	9.75n	11.75n
Feb. 13..11.25n	9.50n	11.50n
Feb. 14..11.25n	9.50n	11.50n
Feb. 15..11.35n	9.62 1/2n	11.62 1/2n

## LEAN PORK LEADS HIKE IN HOG VALUES

(Chicago costs and credits, first two days of the week.)

Substantial markups in prices on lean pork accounted mostly for the appreciable gains in cut-out margins on hogs this week. The live animals on the other hand, declined in cost to help also in the better realizations to packers.

	Value	Value	Value	Value	Value	Value
	per cwt.	per cwt.	per cwt.	per cwt.	per cwt.	per cwt.
	live	yield	live	yield	live	yield
Lean cuts	\$10.54	\$15.03	\$10.16	\$14.14	\$ 9.73	\$13.06
Fat cuts, lard	3.65	5.22	3.63	5.12	3.26	4.52
Ribs, trimmings, etc.	1.35	1.95	1.23	1.74	1.18	1.64
Cost of hogs	\$12.75	\$12.75	\$12.75	\$12.75	\$12.75	\$12.75
Condemnation loss	.06	.06	.06	.06	.06	.06
Handling, overhead	1.71	1.52	1.52	1.38	1.38	1.38
TOTAL COST	\$14.52	\$20.74	\$14.33	\$20.04	\$13.74	\$19.18
TOTAL VALUE	15.54	22.20	15.02	21.00	14.17	19.76
Cutting margin	+\$1.02	+\$1.46	+\$ .69	+\$ .96	+\$ .43	+\$ .58
Margin last week	.12	.18	.03	.04	.24	.32

## PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Feb. 14	San Francisco Feb. 14	No. Portland Feb. 14
<b>FRESH PORK Carcasses: (Packer Style)</b>			
80-120 lbs., U. S. 1-3.	None quoted	None quoted	None quoted
120-170 lbs., U. S. 1-3.	\$23.00@25.50	None quoted	\$23.50@25.00
<b>FRESH PORK CUTS No. 1:</b>			
<b>LOINS:</b>			
8-10 lbs. ....	37.00@41.00	\$40.00@44.00	37.00@42.00
10-12 lbs. ....	37.00@41.00	40.00@45.00	37.00@42.00
12-16 lbs. ....	37.00@41.00	39.00@45.00	37.00@42.00
<b>PICNICS:</b>			
4- 8 lbs. ....	26.00@32.00	28.00@32.00	28.00@33.00
<b>HAMS, skinned:</b>			
12-16 lbs. ....	42.00@48.00	48.00@52.00	45.00@50.00
16-18 lbs. ....	42.00@50.00	46.00@49.00	44.00@49.00
<b>BACON, "Dry" Cure No. 1:</b>			
6- 8 lbs. ....	32.00@40.00	38.00@42.00	33.00@37.00
8-10 lbs. ....	30.00@37.00	36.00@40.00	31.00@35.00
10-12 lbs. ....	29.00@35.00	34.00@38.00	29.00@33.00
<b>LARD, Refined:</b>			
1-lb. cartons ....	13.50@15.50	16.50@18.00	13.50@16.00
50-lb. cartons & cans..	11.50@13.00	16.00@17.00	None quoted
Tierces ....	11.50@13.00	15.00@16.00	12.00@15.00

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VALUES

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240-270 lbs.—

Value

er per cwt.

Live

yield

3.73 \$13.00

3.26 4.32

1.18 1.64

2.32

.06

1.36

3.74 \$19.18

1.17 19.76

.43 + \$ .58

.24 + .32

RICES

No. Portland

Feb. 14

(Super Style)

None quoted

\$23.50@25.00

37.00@42.00

37.00@42.00

37.00@42.00

28.00@33.00

45.00@50.00

44.00@49.00

33.00@37.00

31.00@35.00

29.00@33.00

13.50@15.50

None quoted

12.00@15.50

PORK

SSSED

LB.

12... 36@39

16... 36@39

...None qtd.

... 30@32

... 29@31

...None qtd.

SSSED

U.S. 1-3 Lb.

... 41@44

... 41@44

... 20@24

... 34@38

... 45@47

... 45@47

... 22@26

... 30@32

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# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

Wednesday, Feb. 15, 1956

### BLOOD

Unground, per unit of ammonia  
(bulk) ..... \*4.75

### DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:  
Low test ..... \*5.00n  
Med. test ..... \*4.75  
High test ..... \*4.55n  
Liquid stick, tank cars ..... \*1.50@1.75

### PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged ..... Carlots, ton \$62.50@ 67.50  
50% meat, bone scraps, bulk ..... 60.00@ 65.00  
55% meat scraps, bagged ..... 77.00  
60% digester tankage, bagged ..... 65.00@ 75.00  
60% digester tankage, bulk ..... 62.50@ 67.50  
80% blood meal, bagged ..... 110.00@ 117.50  
steamed bone meal, bagged  
(spec. prep.) ..... 85.00  
80% steamed bone meal, bagged ..... 65.00@ 70.00

### FERTILIZER MATERIALS

Feather tankage, ground,  
per unit ammonia ..... 3.75@4.00  
Roof meal, per unit ammonia ..... 6.25@6.35

### DRY RENDERED TANKAGE

Low test, per unit prot. .... \*1.05@1.10n  
Med. test, per unit prot. .... \*1.00@1.05n  
High test, per unit prot. .... \* .95@1.00n

### GELATINE AND GLUE STOCKS

Per cwt.  
Calf trimmings (lined) ..... 1.35@ 1.50  
Hide trimmings (green salted) ..... 6.00@ 7.00  
Cattle jaws, scraps and knuckles,  
per ton ..... 55.00@57.00  
Pig skin scraps and trimmings ..... 5.25@ 5.50n

### ANIMAL HAIR

Winter coil dried, per ton ..... \*125.00@135.00  
Summer coil dried, per ton ..... \*60.00@ 65.00  
Cattle switches, per piece ..... 4@5 1/2  
Winter processed, gray, lb. .... 21  
Summer processed, gray, lb. .... 13@ 14

n—nominal. n—asked. \*Quoted delivered.

## TALLOW and GREASES

Wednesday, Feb. 15, 1956

The inedible fats market continued its soft undertone late last week, and trade volume was on the light side. Choice white grease, all hog, sold at 7 3/4c, delivered New York. Bleachable fancy tallow, regular production, traded at 7 3/4c, same destination, and indications of 1/8c higher were made on hard body material. B-white grease and special tallow moved at 6 3/4c, c.a.f. Chicago. Movement of choice white grease, all hog, was registered at 6 3/4c, c.a.f. Chicago.

Additional fractional declines were made on Friday. Choice white grease, all hog, sold early at 7 1/2c, and the same was offered late at 7 3/4c, c.a.f. East. Most bids were at the 7 1/4c, c.a.f. East, level. Bleachable fancy tallow sold at 7 1/4c, delivered New York. B-white grease and special tallow sold at 6 3/4c, c.a.f. Chicago, and later in the day a few more tanks sold at 6 1/4c. Yellow grease sold at 6 1/2c and 6 3/4c, also c.a.f. Chicago. Bleachable fancy tallow sold at 6 3/4c, and

prime tallow at 6 1/2c, c.a.f. Chicago. Later interest was at 6 3/4c.

A few tanks of choice white grease, not all hog, sold at the start of the new week at 6 5/8c, c.a.f. Chicago; a few tanks of choice white grease, all hog, sold at 6 3/4c. No. 1 tallow was bid at 6 3/4c, c.a.f. New Orleans.

Several tanks of choice white grease, all hog, sold at 6 3/4c, c.a.f. Chicago, and No. 1 tallow at 6 3/4c, c.a.f. East. Some choice white grease, all hog, sold at 7 1/4@7 3/4c, delivered East. Hard body bleachable fancy tallow sold early at 7 1/2c, and later at 7 3/8c, c.a.f. New York.

Moderate trade came about at mid-week. Hard body bleachable fancy tallow again sold at 7 1/2c, c.a.f. East. Later inquiry was at 7 1/4@7 3/8c, depending on product. Choice white grease, all hog, sold at 7 1/4c, delivered East. Bleachable fancy tallow sold at 6 3/4c, Chicago. No. 1 tallow sold at 6 1/2c, c.a.f. Chicago. Special tallow was bid at 6 3/4c, c.a.f. East, and No. 1 tallow at 6 3/4c, c.a.f. New Orleans, and c.a.f. East. There was interest in the market on yellow grease at 6 1/4c,

[Continued on page 41]

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## JULY-DECEMBER, YEAR 1955 MEAT SCRAPS, TANKAGE OUTPUT NEW RECORDS

Production of meat scraps and tankage in the last six months of 1955 reached a combined total of nearly 547,000 tons—a new record for any half-year since 1944, according to reports made by packers, processors and rendering plants to the Agricultural Marketing Service of the U. S. Department of Agriculture. Output of meat scraps during the last half of 1955 at more than 433,000 tons was 3 per cent larger than the previous record, while production of tankage fell below comparable periods in both 1954 and 1953.

Production of meat scraps was larger in each month

of the July-December 1955 period than a year earlier. The annual output of 833,000 tons was largest on record. Production of tankage was smaller than last year for most months; however, the annual total of 216,000 tons was exceeded by only the two previous years.

Data for 1955 in this report represent about 98 per cent of the nation's operating capacity for meat scraps and tankage. Reported production by months for the four years and U. S. annual totals 1945-55 are shown in the table below:

### MEAT SCRAPS AND DIGESTER OR FEEDING TANKAGE

Reported U. S. Production, by months, January 1952-December 1955

Month	MEAT SCRAPS (OR MEAT MEAL)				TANKAGE (DIGESTER OR FEEDING <sup>1</sup> )			
	1952 Tons	1953 Tons	1954 Tons	1955 Tons	1952 Tons	1953 Tons	1954 Tons	1955 Tons
January	62,138	62,410	68,780	766,183	21,036	21,487	19,769	218,872
February	54,447	55,090	64,033	762,680	18,698	19,612	17,689	217,640
March	51,790	59,986	68,772	767,470	16,197	18,203	16,790	216,068
April	54,791	64,135	68,719	765,213	13,965	17,553	16,316	216,042
May	55,927	66,362	65,735	766,548	15,717	18,015	16,544	216,084
June	55,977	66,034	68,901	771,936	14,675	17,559	16,850	217,845
Totals	335,070	374,017	404,049	400,030	106,288	113,029	103,918	102,551
July	54,670	70,015	67,195	67,304	16,210	18,522	217,399	16,226
August	59,003	68,841	66,483	72,420	19,243	19,104	220,042	18,983
September	59,854	68,408	68,869	71,880	16,935	18,177	218,329	18,774
October	66,392	73,753	68,179	72,762	19,155	18,745	218,783	19,159
November	59,029	67,795	69,738	72,403	19,423	21,340	221,308	21,034
December	58,749	70,506	69,398	76,965	19,371	19,985	220,775	19,369
Totals	358,587	419,318	409,862	433,334	110,337	115,963	116,636	113,545
12 Months	693,657	793,335	813,911	833,364	210,625	228,992	220,554	216,096

<sup>1</sup>Does not include tankage produced for fertilizer.

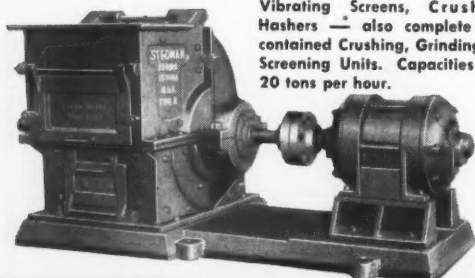
<sup>2</sup>Revised.

#### MEAT SCRAPS AND TANKAGE: U. S. Annual Production (Tons) 1945-51

	1945	1946	1947	1948	1949	1950	1951
Meat scraps	536,898	514,273	543,399	568,627	577,084	605,053	641,212
Tankage	180,013	152,153	179,404	185,391	196,902	202,229	218,389

## 2-STAGE GRINDERS for CRACKLINGS, BONES DRIED BLOOD, TANKAGE and other BY-PRODUCTS STEDMAN

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The  
Engineered  
Steam Trap  
**ANDERSON  
SUPER-SILVERTOP STEAM  
TRAPS**



# HIDES AND SKINS

[Continued from page 39]  
Chicago, and 6½¢, c.a.f. East.

**TALLOW** Wednesday's quotations: edible tallow, 8½¢@8½¢; original fancy tallow, 6½¢@7¢; bleachable fancy tallow, 6½¢; prime tallow, 6½¢; special tallow, 6½¢; No. 1 tallow, 6½¢; and No. 2 tallow, 5½¢.

**GREASES** Wednesday's quotations: choice white grease, not all hog, 6½¢; B-white grease, 6½¢; yellow grease, 6½¢; house grease, 5½¢; and brown grease, 5¼¢@5½¢. Choice white grease, all hog, was quoted at 7¼¢, c.a.f. East.

## EASTERN BY-PRODUCTS

New York, Feb. 15, 1956  
Dried blood was quoted Wednesday at \$5 per unit of ammonia. Low test wet rendered tankage was listed at \$4.75@5 per unit of ammonia and dry rendered tankage was priced at \$1.10 per protein unit.

## N.Y. COTTONSEED OIL FUTURES

FRIDAY, FEB. 10, 1956

	Open	High	Low	Close	Prev. close
Mar. ....	14.93b	.....	.....	14.93b	15.02b
May ....	15.08	.....	.....	15.10	15.16b
July ....	15.12	.....	.....	15.15	15.17
Sept. ....	14.99b	.....	.....	15.09	15.10
Oct. ....	14.80	.....	.....	14.88b	14.82b
Dec. ....	14.65b	.....	.....	14.78b	14.76
Jan. ....	14.60b	.....	.....	14.75b	14.75b

Sales: 384 lots.

MONDAY, FEB. 13, 1956

	Open	High	Low	Close	Prev. close
Mar. ....	15.10	15.11	15.05	15.10b	14.93b
May ....	15.21b	15.32	15.23	15.31b	15.10
July ....	15.25b	15.35	15.27	15.35	15.15
Sept. ....	15.15b	15.27	15.18	15.27b	15.09
Oct. ....	14.95b	15.06	15.02	15.08b	14.88b
Dec. ....	14.85b	14.97	14.86	14.97	14.78b
Jan. ....	14.80b	.....	.....	14.95b	14.75b

Sales: 278 lots.

TUESDAY, FEB. 14, 1956

	Open	High	Low	Close	Prev. close
Mar. ....	15.17b	15.33	15.23	15.24b	15.10b
May ....	15.40	15.52	15.40	15.41	15.31b
July ....	15.43b	15.58	15.41	15.44	15.35
Sept. ....	15.35	15.44	15.34	15.39b	15.27b
Oct. ....	15.10b	15.13	15.12	15.10b	15.08b
Dec. ....	15.00b	15.09	15.00	14.99b	14.97
Jan. ....	15.00b	.....	.....	14.95b	14.95b

Sales: 297 lots.

WEDNESDAY, FEB. 15, 1956

	Open	High	Low	Close	Prev. close
Mar. ....	15.17b	15.36	15.21	15.35	15.24b
May ....	15.40b	15.55	15.40	15.52b	15.41
July ....	15.45	15.56	15.48	15.56	15.44
Sept. ....	15.38	15.44	15.32	15.42	15.32b
Oct. ....	15.05b	.....	.....	15.15b	15.10b
Dec. ....	14.96b	15.04	15.02	15.01b	14.99b
Jan. ....	14.95b	.....	.....	15.00b	15.05b

Sales: 276 lots.

## VEGETABLE OILS

Wednesday, Feb. 15, 1956

	Crude cottonseed oil, carlots, f.o.b.
Valley .....	13 @ 13½¢
Southeast .....	13½ @ 13½¢
Texas .....	13b
Corn oil in tanks, f.o.b. mills .....	14½¢
Peanut oil, f.o.b. mills .....	17¢
Soybean oil, f.o.b. mills .....	12½¢
Coconut oil, f.o.b. Pacific Coast .....	10½¢
Midwest and West Coast .....	1¼ @ 1½¢
East .....	1¼ @ 1½¢

## OLEOMARGARINE

Wednesday, Feb. 15, 1956

	White domestic vegetable .....
Yellow quarters .....	26
Milk churned pastry .....	28
Water churned pastry .....	24
Water churned pastry .....	23

## OLEO OILS

Wednesday, Feb. 15, 1956

	Prime oleo stearine (slack barrels) .....
Extra oleo oil (drums) .....	9¼¢@10
Extra oleo oil (drums) .....	12½¢@13

n—nominal, a—asked, pd—paid.

Most selections of big packer hides sold at higher levels—Small packer 50-lb. average hides sold at 12½¢@13¢—Country hide market slow but strong—Calfskins sold steady—Kip traded at 33¢—Shearlings steady to higher.

## CHICAGO

**PACKER HIDES:** The hide market affected a strong undertone at the beginning of the week, with buyers wanting hides and generally bidding higher prices. Branded steers, however, were bid steady. Trading developed during the day, and advances were registered on selections sold. River heavy native cows sold at 11¢, and Chicagos sold later at 11½¢. River heavy native steers sold at 10½¢, while Northern were offered at 11¢, but untraded.

A heavy volume of trading came about on Tuesday, with prices again advancing ½¢ on selections traded. Heavy native steers, all points, sold at 11¢. Heavy native cows, all points, sold early at 11½¢, but Chicagos later sold at 12¢. Butt-branded steers sold at 9½¢, and Colorados brought 9¢. Northern branded cows sold at 10½¢, with Southwesterns bid at 11¢ and unsold. River light native cows traded at 16½¢, and St. Pauls sold later at 15½¢.

Activity dwindled at midweek, and the only trading reported early was on branded cow hides and Southwesterns brought 11½¢.

**SMALL PACKER AND COUNTRY HIDES:** Small packer hides moved to higher ground this week, with the 50-lb. average trading at 13¢, selected, f.o.b. Other trading was done at 12½¢ in the Midwest. Heavier hides proved slow to move, due mainly to the spread between buyers' and sellers' ideas. The 60-lb. average sold at 9½¢ in the Midwest, with additional offerings priced at 10¢ and higher.

The market in the Southwest was also strong, with 40@42-lb. average traded at 17¢, and the 42-lb. average at 16½¢. The country hide market was slow, with buyers reportedly not reaching for higher priced offerings. Straight locker butchers, averaging 50 lbs., were generally offered at 10½¢ and as high as 11¢ in some instances. Renderers were quoted at 9½¢, with some trading indicated at that figure.

**CALFSKINS AND KIPSKINS:** There was trading on calfskins Tuesday at steady levels. Northern heavy

calf sold at 52½¢, while lights brought 45¢. St. Louis heavy calf traded at 47½¢, and lights sold at 42½¢. Northern kip sold at 33¢. Overweights were higher on a nominal basis at 30¢.

**SHEEPSKINS:** Inquiry continued good for sheepskins this week, particularly on shearlings, but activity was slow. No. 1 shearlings sold at 2.85, the No. 2's at 1.85 and fall clips at 3.35, one car involved. There was no action on No. 3's and, although some sources thought that higher prices might be realized were supplies available, .75 was the nominal quotation. Dry pelts reportedly sold at 25¢, with offerings later priced at 26¢@27¢, but unsold. Pickled skins were slow and barely steady with last week.

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

	Week ended Feb. 15, 1956	Cor. Week 1955
Hvy. Nat. steers .....	11n	10½¢@11
Lt. Nat. steers .....	15 @ 15½n	13 @ 13½n
Hvy. Tex. steers .....	9½n	9½n
Ex. lgt. Tex. .....	14½n	14½n
Butt brnd. steers .....	9½n	9½n
Col. steers .....	9n	9n
Branded cows .....	11 @ 11½n	9½¢@10
Hvy. Nat. cows .....	11½¢@12n	10½¢@11
Lt. Nat. cows .....	15½¢@16½n	12½¢@13
Nat. bulls .....	10 @ 10½n	8 @ 8½
Branded bulls .....	9 @ 9½n	7 @ 7½n

Calfskins.	
Nor. 10/15 .....	47½¢@52½n
10/down .....	45n
Kips. Nor., nat., 15/25 .....	33 24 @ 25n

### SMALL PACKER HIDES

STEERS AND COWS:	
60 lbs. and over .....	9½¢@10n
50 lbs. .....	12½¢@13n
	9 @ 9½n
	10½¢@11n

### SMALL PACKER SKINS

Calfskins, all wts. ....	37 @ 39n
Kips, all wts. ....	23 @ 25n
	24 @ 25n
	17 @ 18n

### SHEEPSKINS

No. 1 .....	2.75@2.85
Dry Pelts .....	26¢@27a
Horsehides, Untrim. ..	8.50@9.00n
	7.75@8.00n

## N. Y. HIDE FUTURES

FRIDAY, FEB. 10, 1955

	Open	High	Low	Close
Apr. ....	11.75b	11.95	11.90	11.95b-12.00a
July ....	12.15b	12.36	12.30	12.37b-43a
Oct. ....	12.60b	12.85	12.70	12.85
Jan. ....	12.80b	13.09	13.09	13.09
Apr. ....	12.95b	.....	.....	13.26b-35a
July ....	13.11b	.....	.....	13.41b-55a

Sales: 26 lots.

MONDAY, FEB. 13, 1956

No trading in hide futures in observance of Lincoln's Birthday

TUESDAY, FEB. 14, 1956

	Open	High	Low	Close
Apr. ....	12.10-15	12.35	12.10	12.30b-34a
July ....	12.67-75	12.90	12.60	12.70b-78a
Oct. ....	13.00b	13.30	13.09	13.29
Jan. ....	13.20b	.....	.....	13.40b-55a
Apr. ....	13.35b	.....	.....	13.55b-75a
July ....	13.50b	.....	.....	13.70b-95a

Sales: 66 lots.

WEDNESDAY, FEB. 15, 1956

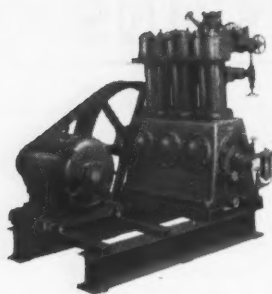
	Open	High	Low	Close
Apr. ....	12.39	12.39	12.20	12.30
July ....	12.75b	12.80	12.65	12.71
Oct. ....	13.15b	13.15	13.10	13.15
Jan. ....	13.35b	.....	.....	13.35b-45a
Apr. ....	13.55b	.....	.....	13.55b-70a
July ....	13.75b	.....	.....	13.65b-90a

Sales: 32 lots.

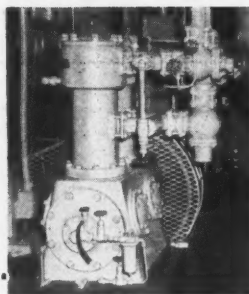
THURSDAY, FEB. 16, 1956

	Open	High	Low	Close
Apr. ....	12.20b	12.27	12.15	12.15b-20n
July ....	12.60b	.....	.....	12.50b-58a
Oct. ....	13.10b	13.10	13.04	13.00b-10a
Jan. ....	13.30b	.....	.....	13.25b-40a
Apr. ....	13.40b	.....	.....	13.40b-55a
July ....	13.64b	.....	.....	13.55b-70a

Sales: 7 lots.



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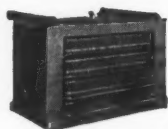
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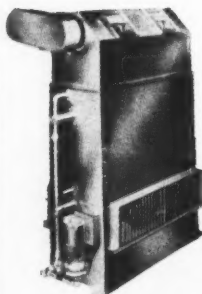
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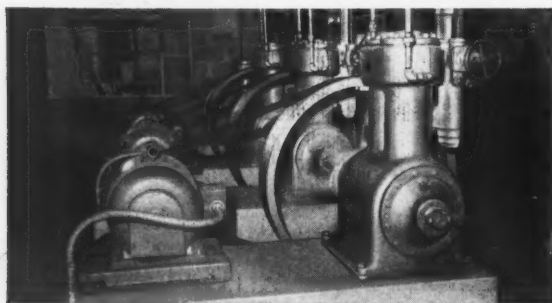


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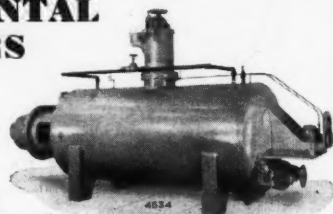
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# LIVESTOCK MARKETS... Weekly Review

## Cattle Set New Record, Hog Count Up In Jan. 1 Estimate

A U. S. Department of Agriculture report on the number of livestock on farms in the United States on January 1 of this year indicated a high rate of production of such products for this year. The number of cattle, estimated at 97,465,000 head, was the largest on record. This compares with 96,592,000 last year and the 1945-54 average of 84,040,000.

Although interest in hogs lags, the number of swine on the nation's farms was placed at 55,088,000 head. This is nearly 5,000,000 head above the revised count of 50,474,000 for 1955 after a year's buildup in droves. The advance estimate for 1955 was over 55,000,000 head.

The sheep population was estimated at 31,109,000 head, or nearly 500,000 more than last year's upward revised count of 31,582,000. The earlier estimate was 30,931,000 head. The sheep population has remained fairly steady after dipping to a low of 29,000,000 head in 1950.

## River Markets Group Urges Reduced Cattle Shipments

Members of the River Markets Livestock Group have urged cattle feeders across the country to hold marketings of fat cattle to a minimum during the next few weeks.

Their joint statement also advised shippers to reduce shipments on Monday of each week and to more equally distribute receipts over the entire week.

The action was taken after heavy fat cattle losses were recorded around the market circuit last week. Aside from the Denver Livestock Exchange, other market exchanges holding membership in the group include Omaha, Sioux City, Sioux Falls, St. Joseph, St. Louis, and Kansas City.

"For some time now, consumers have been feasting on meat at the expense of livestock fatteners. Many livestock feeders are incurring losses up to \$100 per head, and some report even greater losses on beef cattle" the River Market Livestock Group declared.



A. V. SORENSEN (right), president of the Omaha Chamber of Commerce, presents HARRY B. COFFEE, president of the Union Stock Yards Co., Omaha, a plaque in tribute "to all who shared in making Omaha the World's Largest Livestock Market and Meatpacking Center in 1955."

## KINDS OF LIVESTOCK KILLED

†The classification of livestock slaughtered under federal inspection during December 1955, compared with November 1955, and December 1954 is shown below:

	Dec. 1955 Per- cent	Nov. 1955 Per- cent	Dec. 1954 Per- cent
<b>Cattle:</b>			
Steers .....	48.1	48.9	46.8
Heifers .....	13.9	12.8	13.6
Cows .....	38.1	41.0	37.4
Bulls & stags .....	1.0	2.3	2.2
Total <sup>1</sup> .....	100.0	100.0	100.0
Canners & Cutters <sup>2</sup> .....	20.4	25.0	21.5
<b>Hogs:</b>			
Sows .....	7.2	6.4	5.5
Barrows & gilts .....	92.3	98.4	94.0
Stags & boars .....	.5	.2	.5
Total <sup>1</sup> .....	100.0	100.0	100.0
<b>Sheep and lambs:</b>			
Lambs & yearlings .....	91.9	93.8	95.8
Sheep .....	8.1	6.2	4.2
Total <sup>1</sup> .....	100.0	100.0	100.0

†Based on reports from packers. <sup>1</sup>Totals based on rounded numbers. <sup>2</sup>Included in cattle classification.

## ESTIMATE OF LIVESTOCK ON FARMS ON JANUARY 1, 1956

(Figures are in millions; last three zeros have been omitted)

	ALL CATTLE AND CALVES	COWS AND HEIFERS 2 YRS. OLD AND OVER KEPT FOR MILK <sup>1</sup>	SHEEP AND LAMBS	HOGS INCLUDING PIGS
1956 .....	97,465	23,318	31,109	55,088
*1955 .....	96,592	23,462	31,582	50,474
*1954 .....	95,679	23,896	31,356	45,114
1953 .....	93,637	24,004	31,861	54,294
1952 .....	88,062	23,407	31,725	63,903
1951 .....	82,025	23,722	30,635	62,852
1950 .....	77,963	23,853	29,826	58,852
1949 .....	78,298	24,416	31,654	57,128
1948 .....	78,126	25,039	34,827	55,028
1947 .....	81,207	26,098	37,837	56,921
1946 .....	82,434	26,095	42,436	61,301
1945 .....	85,373	27,770	46,320	59,331
1944 .....	85,334	27,704	50,782	53,741
1943 .....	81,204	27,138	55,150	73,881
1942 .....	76,025	26,313	56,213	60,607
1941 .....	71,735	25,453	53,920	54,353
1940 .....	68,300	24,940	52,107	61,165

<sup>1</sup>Included in cattle and calves.

\*Revised figures.



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See Sec. J, Page Vo, 1956 Purchasing Guide



## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, February 14, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L. N.B. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Including Bulk of Sales):					
BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	\$ 9.75-11.00	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	10.75-11.75	None qtd.	10.50-11.50	None qtd.	None qtd.
160-180 lbs.	11.50-13.00	11.00-12.75	11.50-12.75	11.25-12.50	11.50-12.50
180-200 lbs.	12.75-13.25	12.00-13.00	12.50-13.00	12.25-13.00	12.50-13.75
200-220 lbs.	12.50-13.25	12.00-13.00	12.50-13.00	12.25-13.00	12.50-13.75
220-240 lbs.	12.25-13.00	12.00-13.00	12.50-13.00	12.25-13.00	12.25-13.75
240-270 lbs.	11.75-12.50	12.00-12.25	11.50-12.50	11.50-12.75	11.75-13.00
270-300 lbs.	11.50-12.00	11.60-12.00	11.00-12.00	11.00-12.00	11.00-11.75
300-330 lbs.	11.25-11.50	11.50-11.75	10.75-11.75	10.75-11.25	None qtd.
330-360 lbs.	None qtd.	11.25-11.50	10.50-11.50	10.25-10.75	None qtd.
Medium:					
160-220 lbs.	None qtd.	10.00-12.00	9.00-12.00	8.75-11.75	11.25-12.25
SOWS:					
Choice:					
270-300 lbs.	11.00 only	None qtd.	10.75-11.00	11.25-11.50	10.50-10.25
300-330 lbs.	11.00 only	11.25 only	10.75-11.00	10.75-11.25	10.25-10.50
330-360 lbs.	10.50-11.00	11.00-11.25	10.75-11.00	10.75-11.25	10.00-10.25
360-400 lbs.	10.25-10.75	10.75-11.00	10.25-10.75	10.75-11.25	9.75-10.00
400-450 lbs.	10.00-10.50	10.50-11.00	10.00-10.50	10.25-10.75	9.50-9.75
450-550 lbs.	9.50-10.25	10.00-10.50	9.50-10.00	9.75-10.25	9.25-9.50
SLAUGHTER CATTLE & CALVES:					
STEERS:					
Prime:					
700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	22.00-24.50	None qtd.	22.50-23.00	None qtd.
1100-1300 lbs.	21.50-22.75	21.50-24.50	20.00-20.75	22.00-23.00	20.00-21.50
1300-1500 lbs.	21.00-21.50	20.50-24.50	None qtd.	18.50-22.50	19.00-20.50
Choice:					
700-900 lbs.	None qtd.	None qtd.	17.00-19.00	20.50-22.00	None qtd.
900-1100 lbs.	17.50-21.50	18.00-22.00	16.50-19.00	20.00-21.50	19.00-21.00
1100-1300 lbs.	17.50-21.50	17.50-21.50	16.00-18.50	19.00-20.50	18.50-21.00
1300-1500 lbs.	16.00-21.00	16.50-21.50	15.50-17.50	17.50-20.50	17.00-19.50
Good:					
700-900 lbs.	16.50-17.50	17.50-20.50	15.50-17.00	16.00-18.00	16.00-18.00
900-1100 lbs.	16.50-17.50	16.50-20.00	15.50-17.00	14.50-16.00	15.50-18.00
1100-1300 lbs.	16.00-17.00	15.00-18.50	14.50-16.00	14.50-15.50	15.00-17.00
Commercial,					
all wts.	14.00-15.75	12.50-14.50	12.50-14.00	12.50-14.00	12.00-14.00
Utility,					
all wts.	12.00-14.00	11.00-12.50	11.50-12.50	11.50-12.50	11.00-12.00
HEIFERS:					
Prime:					
600-800 lbs.	None qtd.	19.00-20.50	20.00-20.50	None qtd.	None qtd.
800-1000 lbs.	None qtd.	19.00-20.50	20.00-20.50	19.00-20.50	None qtd.
Choice:					
600-800 lbs.	17.50-20.00	18.00-20.00	17.00-19.00	18.00-19.50	17.50-19.50
800-1000 lbs.	17.00-19.75	17.00-20.00	16.50-19.00	17.50-19.00	16.50-19.50
Good:					
500-700 lbs.	15.00-17.75	15.00-18.00	15.00-17.50	15.50-18.00	15.00-17.50
700-900 lbs.	15.00-17.75	15.00-18.00	14.75-17.50	15.00-18.00	15.00-17.50
Commercial,					
all wts.	13.00-15.00	13.50-15.00	12.50-14.00	12.50-14.00	12.00-14.00
Utility,					
all wts.	11.00-12.50	11.00-12.75	11.00-12.50	11.00-12.50	10.50-12.00
COWS:					
Commercial,					
all wts.	12.00-12.50	12.00-13.25	11.50-12.50	11.00-12.50	12.00-12.50
Utility,					
all wts.	11.00-12.00	10.75-12.25	11.00-11.50	10.00-11.00	11.00-12.00
Can. & cut.,					
all wts.	8.50-11.00	9.00-11.50	9.50-11.00	9.00-10.25	9.00-10.50
BULLS (Yrs. Excl.) All Weights:					
Good	None qtd.	13.00-14.00	11.00-12.00	None qtd.	12.50-13.00
Commercial	13.50-14.50	15.00-16.00	13.50-14.50	12.50-14.75	13.00-13.50
Utility	12.50-13.50	14.00-15.00	12.50-13.50	12.00-13.50	14.00-13.50
Cutter	11.00-12.50	12.00-14.00	11.00-12.00	10.50-12.00	13.00-14.00
VEALERS, All Weights:					
Ch. & prime	23.00-30.00	25.00-29.00	22.00-24.00	22.00-25.00	25.00-28.00
Com'l & good	11.00-15.00	12.00-16.00	11.00-14.00	12.00-15.00	14.00-23.00
CALVES (500 Lbs. Down):					
Ch. & prime	15.00-20.00	16.00-22.00	14.00-20.00	15.00-20.00	15.00-20.00
Com'l & gd.	11.00-15.00	12.00-16.00	11.00-14.00	12.00-15.00	11.00-15.00
SHEEP & LAMBS:					
LAMBS (110 Lbs. Down):					
Ch. & prime	20.00-20.50	20.10-21.00	19.00-19.50	18.50-19.25	19.50-20.00
Gd. & ch.	18.00-20.00	19.00-20.25	17.50-19.00	17.50-18.50	18.50-19.50
LAMBS (105 Lbs. Down) (Shorn):					
Ch. & prime	18.75-19.50	19.00-19.50	16.50-17.50	18.00-19.00	None qtd.
Gd. & Choice	17.50-18.75	18.00-19.00	15.00-16.50	17.00-18.00	None qtd.
EWES:					
Gd. & choice	4.50-5.50	6.50-7.50	4.50-5.50	4.50-5.50	4.50-6.00
Cull & util.	3.50-4.50	4.00-6.50	3.75-4.50	3.50-4.50	3.50-4.50

# TOCK

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PTS

1955

84,885

5,169

138,963

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ENTS

1955

35,698

22,963

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CHASES

based at

Feb. 15:

Week

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Feb. 8

2 39,362

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EIPTS

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200 250

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, February 11, 1956, as reported to The National Producers:

### CHICAGO

Armour.. 12,727 hogs; Shippers, 1,581 hogs; and Others, 12,727 hogs.  
Totals: 21,483 cattle, 974 calves, 3,794 hogs, and 4,340 sheep.

### KANSAS CITY, MO.

Cattle Calves Hogs Sheep  
Armour.. 2,498 906 3,331 1,043  
Swift.. 2,860 583 3,735 3,002  
Wilson.. 1,423 .. 4,388 942  
Butchers.. 6,905 56 1,174 189  
Others.. 2,034 .. 496 ..  
Totals.. 15,720 1,545 13,024 5,176

### OMAHA

Cattle and Calves Hogs Sheep  
Armour.. 6,065 9,719 2,752  
Gallagher.. 3,497 8,875 1,802  
Swift.. 3,812 9,033 1,611  
Wilson.. 3,177 7,741 1,393  
Am. Stores.. 443 ..  
Connellus.. 1,074 ..  
O'Neill.. 790 ..  
Veb. Beef.. 715 ..  
Eagle.. 85 ..  
Gr. Omaha.. 802 ..  
Hoffman.. 131 ..  
Rothschild.. 1,411 ..  
Seth.. 1,031 ..  
Elman.. 1,176 ..  
Merchants.. 119 ..  
Others.. 1,548 12,614 ..  
Totals.. 25,876 47,982 7,558

### E. ST. LOUIS

Cattle Calves Hogs Sheep  
Armour.. 2,677 564 14,904 1,675  
Swift.. 3,132 1,467 13,814 1,351  
Hunter.. 1,071 .. 8,702 ..  
Bell.. .. 2,048 ..  
Key.. .. 5,370 ..  
Totals.. 6,880 2,031 44,838 3,026

### ST. JOSEPH

Cattle Calves Hogs Sheep  
Swift.. 2,580 384 12,026 5,289  
Armour.. 2,733 206 8,894 1,580  
Others.. 4,169 .. 2,879 ..  
Totals\* 9,482 590 24,699 6,819

\*Do not include 158 cattle, 6,005 hogs and 2,144 sheep direct to packers.

### SIoux CITY

Cattle Calves Hogs Sheep  
Armour.. 3,231 5 10,671 1,973  
S. P. Dr.. 3,235 ..  
Swift.. 3,055 .. 5,718 5,042  
Butchers.. 791 .. 3 ..  
Others.. 7,510 35 29,694 1,089  
Totals.. 17,822 40 46,086 17,104

### WICHITA

Cattle Calves Hogs Sheep  
Cudahy.. 1,301 308 2,574 ..  
Kausas.. 452 ..  
Dunn.. 93 ..  
Bell.. 126 685 ..  
Sunflower.. 82 ..  
Excel.. 604 ..  
Armour.. 88 .. 192 ..  
Swift.. .. 985 ..  
Others.. 702 .. 319 107  
Totals.. 3,508 308 3,578 1,284

### OKLAHOMA CITY

Cattle Calves Hogs Sheep  
Armour.. 1,309 48 977 331  
Wilson.. 1,106 111 925 255  
Others.. 1,818 64 1,006 ..  
Totals\* 4,293 223 2,958 586

\*Do not include 1,303 cattle, 26 calves, 18,478 hogs and 2,409 sheep direct to packers.

### LOS ANGELES

Cattle Calves Hogs Sheep  
Armour.. 346 .. 86 ..  
Cudahy.. ..  
Swift.. 689 ..  
Wilson.. 138 ..  
Atlas.. 1,142 ..  
Com'l.. 961 ..  
United.. 523 8 389 ..  
Ideal.. 420 ..  
Gr. West.. 311 ..  
Quality.. 303 ..  
Others.. 3,884 195 788 ..  
Totals.. 7,777 203 1,263 ..

## DENVER

Cattle Calves Hogs Sheep  
Armour.. 1,759 39 10,279  
Swift.. 1,496 68 3,863 5,330  
Cudahy.. 1,048 73 4,830 105  
Wilson.. 509 .. 4,452 ..  
Others.. 4,755 38 3,213 629  
Totals.. 9,567 218 11,906 20,995

## CINCINNATI

Cattle Calves Hogs Sheep  
Gall.. .. 206  
Schlachter 107 20 ..  
Others.. 3,624 1,120 18,644 200  
Totals.. 3,731 1,149 18,644 406

## ST. PAUL

Cattle Calves Hogs Sheep  
Armour.. 5,629 4,192 22,783 3,953  
Bartusch.. 1,301 ..  
Rifkin.. 922 26 ..  
Superior.. 1,720 ..  
Swift.. 6,216 5,295 33,835 1,992  
Others.. 2,581 4,344 10,572 5,480  
Totals.. 18,349 13,857 67,190 11,375

## FORT WORTH

Cattle Calves Hogs Sheep  
Armour.. 978 429 847 4,498  
Swift.. 807 899 843 6,161  
Bl. Bon.. 81 4 108 ..  
City.. 398 3 46 ..  
Rosenthal 120 1 17 92  
Totals.. 2,384 1,336 1,861 10,751

## TOTAL PACKER PURCHASES

Week end Prev. Year  
Feb. 11 week ago  
Cattle .. 146,872 167,643 153,971  
Hogs .. 329,823 320,823 255,926  
Sheep .. 89,420 77,082 89,105

## CORN BELT DIRECT TRADING

Des Moines, Feb. 15--  
Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were quoted by the USDA as follows:

Hogs, U.S. No. 1-3:  
120-180 lbs. .... \$ 7.75@11.25  
180-240 lbs. .... 10.65@12.25  
240-300 lbs. .... 9.75@12.00  
300-400 lbs. .... 9.30@10.90

Sows:  
270-360 lbs. .... 9.75@10.60  
400-550 lbs. .... 8.50@ 9.60

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week	Last week	Last year
Feb. 9...	69,500	64,000	45,500
Feb. 10...	73,000	47,000	67,000
Feb. 11...	51,500	35,000	30,000
Feb. 13...	85,000	86,000	66,000
Feb. 14...	75,000	64,000	48,000
Feb. 15...	60,000	59,000	67,500

## STOCKER — FEEDER SHIPMENTS

Stocker and feeder livestock received in nine Corn Belt states compared:

CATTLE AND CALVES  
—Dec—  
Public stockyards 199,278 222,873  
Direct .. 220,275 132,267  
Totals .. 419,553 355,140  
July-Dec. .. 3,070,598 3,137,416

SHEEP AND LAMBS  
Public stockyards 85,041 97,007  
Direct .. 75,614 88,645  
Totals .. 160,655 185,652  
July-Dec. .. 1,901,638 2,048,672

Data in this report were obtained from state veterinarians. Under "Public stockyards" are included stockers and feeders bought at stockyard markets. Under "Direct" are included stock coming from points other than public stockyards, some of which were inspected and fed at public stockyards en route.

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended February 11, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup> .....	12,908	10,008	38,446	43,804
Baltimore, Philadelphia .....	7,836	1,063	28,028	1,972
Cin., Cleve., Detroit, Indpls. ....	17,384	6,286	107,466	14,207
Chicago Area .....	24,339	6,499	57,131	5,298
St. Paul-Wis. Areas <sup>2</sup> .....	29,696	35,492	124,919	16,346
St. Louis Area <sup>3</sup> .....	13,695	3,676	83,837	6,377
Sioux City .....	10,643	82	22,744	4,732
Omaha .....	31,041	704	85,447	17,811
Kansas City .....	14,991	2,368	41,918	9,030
Iowa-Mo. Minnesota <sup>4</sup> .....	27,973	14,717	315,287	33,154
Louisville, Evansville, Nashville, Memphis .....	8,140	7,083	50,140	.....
Georgia-Alabama Areas <sup>5</sup> .....	6,261	2,570	29,148	.....
St. Joseph, Wichita, Okla. City....	15,914	2,806	57,899	12,400
Ft. Worth, Dallas, San Antonio....	10,317	4,239	27,653	12,363
Denver, Ogden, Salt Lake City....	17,151	1,132	15,957	22,958
Los Angeles, San Francisco Areas <sup>6</sup> ..	29,744	3,176	35,083	35,585
Portland, Seattle, Spokane .....	7,371	529	18,529	4,364
GRAND TOTALS .....	285,610	102,500	1,159,632	240,401
Totals previous week .....	294,013	97,945	1,169,236	260,801
Totals same week 1955 .....	273,666	93,800	958,522	247,473

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended February 4 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lbs.	Good and Choice	Grade B <sup>1</sup>	Dressed	Handyweights	Good	Handyweights	
Toronto .....	1956 1955	1956 1955	1956 1955	1956 1955	1956 1955	1956 1955	1956 1955	
Montreal .....	\$18.50 \$19.77	\$27.84 \$27.83	\$22.19 \$26.34	\$21.58 \$22.05	\$21.58 \$22.05	\$21.58 \$22.05	\$21.58 \$22.05	
Winnipeg .....	18.00 ..	26.40 26.00	22.00 26.50	17.00 19.00	17.00 19.00	17.00 19.00	17.00 19.00	
Calgary .....	17.02 18.73	26.00 27.00	19.75 23.58	18.50 18.60	18.50 18.60	18.50 18.60	18.50 18.60	
Edmonton .....	17.01 18.38	17.83 20.74	18.80 22.05	17.63 17.80	17.63 17.80	17.63 17.80	17.63 17.80	
Lethbridge .....	16.25 18.40	20.50 22.25	19.50 22.75	18.40 19.40	18.40 19.40	18.40 19.40	18.40 19.40	
Pr. Albert .....	16.00 18.25	22.00 22.50	18.00 22.00	14.75 15.25	14.75 15.25	14.75 15.25	14.75 15.25	
Moose Jaw .....	16.25 18.00	17.00 18.00	18.00 22.00	.....	.....	.....	.....	
Saskatoon .....	16.50 18.00	18.25 23.50	18.00 22.00	15.80 ..	15.80 ..	15.80 ..	15.80 ..	
Regina .....	15.70 17.75	20.50 20.60	18.00 22.00	.....	.....	.....	.....	
Vancouver .....	16.00 19.30	19.70 20.90	.....	19.50 ..	19.50 ..	19.50 ..	19.50 ..	

\*Canadian Government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama and Jacksonville, Florida during the week ended Feb. 10:

	Cattle	Calves	Hogs
Week ended Feb. 10 .....	2,727	935	15,769
Week previous five days .....	2,674	912	17,077
Corresponding week last year .....	3,119	1,094	12,724

## LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Feb. 15 were reported as follows:

CATTLE:  
Steers, pr., all wts. \$20.00@20.75  
Steers, ch., all wts. 18.50@20.00  
Steers, good .. None qtd.  
Steers, com'l .. None qtd.  
Heifers, prime .. None qtd.  
Heifers, choice .. 17.00@18.00  
Cows, util. & com'l 11.00@12.50  
Cows, can. & cut. 9.00@10.50  
Bulls, util. & com'l 12.50@14.00  
Bulls, good .. 10.50@12.00

HOGS:  
U.S. 1-3, 180/200... \$11.50@12.25  
U.S. 1-3, 200/220... 11.75@12.50  
U.S. 1-3, 220/240... 11.50@12.50  
U.S. 1-3, 240/270... 11.00@12.25  
Sows, 270/360 lbs. 9.75@10.75

LAMBS:  
Ch. & pr., woolled... \$19.00@19.50

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, on Wednesday, Feb. 15 were as follows:</

## SIoux CITY DRESSED BEEF, INC.

CARLOAD LOT PRODUCERS OF CARCASS BEEF  
BEEF CUTS, BONELESS BEEF, BEEF OFFAL

*The uniform quality of our products and the reliability of our service are the important reasons for our steady growth. We are young in age, progressive in ideas, old in experience.*

OUR ORGANIZATION IS ANXIOUS TO SERVE

Lloyd Needham, VICE PRESIDENT

James Kuecker, CARCASS & BEEF OFFAL SALES

Jerry Kozney, CARCASS SALES

Harris Johnson, BEEF CUTS — BONELESS BEEF

1911 WARRINGTON RD., SIOUX CITY, IOWA

U. S. Government Inspected Establishment #857

PHONE 8-3524

## "CHIP ICE"

We lease and sell Ice Making Machinery to produce Chip Ice for processing operations for Car Icing—Poultry—Meats—Sea Food—Vegetables and the Fruit Packing Industries. Capacities 2 to 50 tons per unit.

Write or wire for representative to call—no obligation.

## CHIP ICE CORPORATION

1842 W. 59th St. Phone HEMlock 4-0500  
CHICAGO 36, ILL.

## CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, address or box numbers as 8 words. Head-  
\$4.50; additional words, 20c each. "Position lines, 75c extra. Listing advertisements, 75c  
Wanted," special rate: minimum 20 words, per line. Displayed, \$9.00 per inch. Con-  
\$3.00; additional words, 20c each. Count tract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE.  
PLEASE REMIT WITH ORDER.

### POSITION WANTED

**JUNIOR MEAT PACKING EXECUTIVE**  
Aggressive young man with excellent reputation in the industry, now employed, is looking for advancement and future with live wire organization. Experience in sales direction, sales, advertising, sales promotion, costs, personnel, provision and supply purchasing. Broad knowledge of sausage and smoked meat business. Exceptional experience in modern packaging systems, understand plant management and complete production.

W-48, THE NATIONAL PROVISIONER  
18 E. 41st St. New York 17, N. Y.

### CONTROLLER

Thirty years' experience in the meat packing industry, all phases of office work, accounting, office management, credit, purchasing, and a thorough knowledge of factory operations. If you want to relieve yourself of a lot of responsibilities to a hard worker with good references and reason for wishing to change positions, contact

W-64, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago, 10, Ill.

**WORKING SAUSAGE FOREMAN:** 18 years' experience and complete knowledge in all sausage production. Desire position in central or southern states. W-51, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**CASING EXPERT:** Thoroughly experienced. Free to sell sausage manufacturers anywhere. Available. W-42, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SMOKED MEAT FOREMAN:** 20 years' experience with one of the largest meat packers in the east. W-56, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

### HELP WANTED

**DRAFTSMEN WANTED:** Experienced in packing-house work. Good salary. Air conditioned office in Chicago. State training and experience. Henschien, Everds & Crombie, 59 E. Van Buren St., Chicago 5, Ill.

**SALESMEN:** Canned and smoked meats. To sell Agar canned and smoked meats and Vigo Danish canned meats in well established territories. Metropolitan New York and North Jersey. Salary commensurate with experience. Insurance and retirement benefits. OAN-MEAT CORPORATION, 100 Pine St., Verona, New Jersey, Phone Montclair 3-4700.

**SALES MANAGER:** Smoked and fresh meats. Excellent opportunity for young aggressive man to advance into top management with fast growing national distribution company. Insurance and retirement benefits. Write stating age, experience, expected starting salary. W-44, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

**WANTED:** Plant manager or superintendent for small government inspected meat packing plant located in city in upstate New York, slaughtering cattle and calves. Must have knowledge of all phases and operation of plant including sausage and rendering. Excellent opportunity for qualified man. State background and salary desired in first letter. W-43, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

**COOLER SALESMAN:** Wanted for Los Angeles meat packer. Prefer man who knows beef well, both cows and steers, and also has a good knowledge of breaking beef. Permanent position has large possibilities for future. Write or phone LUDlow 7-6271, GOLDRING PACKING Co., Inc., Los Angeles, Calif.

**SALES MANAGER:** Experienced young man wanted who is willing to travel supervising 20 salesmen in Florida. Give experience, references and salary expected. W-53, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

**SAUSAGE MAKER:** Small plant. Southern Illinois. Experienced in producing quality sausage. State age, qualifications, salary wanted and give references. W-50, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### SALESMAN

**WANTED:** High calibre salesman to represent the finest house of its kind—in Ohio, Indiana, western Pennsylvania and western New York state. Top drawing account to man who has all qualifications and comes well recommended. We have an established trade. Our line consists of quality products of seasonings spices, emulsifiers, binders, cures, etc. Our sales forces know of this advertisement. This is a marvelous opportunity for large earnings to the right kind of a clean cut, aggressive salesman.

W-52, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

### PROCESSING PLANT SUPERINTENDENT

Including sausages, smoked meats, Non-Sterile canning. Long established but very aggressive company on the east coast. Excellent opportunity with a good future at a fine starting salary. Give age and background in detail, also marital status. Replies confidential.

W-49, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

**DRAFTSMEN:** Mechanical—assist chief engineer—design packing house machinery. Top salary, pension plan, paid hospital and medical care. Location midwest. Give past experience, references and salary desired. W-58, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FOREMEN:** Progressive central Michigan packer wants a pork cut supervisor and a packaging supervisor. Excellent opportunity for the right men. Send complete details in confidence to Box W-59, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAN:** Long established Chicago plant requires experienced man to expand sausage line. W-61, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.



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